L.N. 344 of 2003

PRODUCT SAFETY ACT (ACT NO. V OF 2001)

Poultry Marketing Standards Regulations, 2003

IN exercise of the powers conferred by article 39 of the Product Safety Act, the Minister for Finance and Economic Affairs, on the advice of the Malta Standards Authority, has made the following regulations:-

Citation and commencement.

1.1 The title of these regulations is the Poultry Marketing Standards Regulations, 2003.

1.2 These regulations shall come into force on such date as the Minister may, by notice in the Gazette, determine.

Scope and applicability.

2.1 These regulations lay down marketing standards for certain types and presentations of poultry meat of the following species:

-*Gallus domesticus*,
-Ducks,
-Geese,
-Turkeys
-Guinea fowls

Such poultry meat shall not be marketed by way of business or trade unless it satisfies the provisions of these regulations.

2.2 These regulations apply only to those poultry carcasses, parts of poultry carcasses and offals, including *foie gras*, according to the list given in Section I of the Schedule to these regulations.

2.3 These regulations shall not apply:
– to poultry meat for export or
– to New York dressed poultry as referred to in Chapter VIII point 49 of Annex I to Directive 71/118/EEC.

2.4 These regulations shall not apply in the case of farmers with an annual production of under 10,000 birds of the types referred to in regulation 2.1 and who supply fresh poultry meat coming from their holdings in small quantities:

- either directly to the final consumer at the holding or at the weekly markets nearest to their holdings,

- or to retailers with a view to direct sale to the final consumer, provided that such retailers pursue their activities in the same locality as that of the producer or in a neighbouring locality.

The above exemption shall also cover cuts.

This exception shall not apply in respect of itinerant sale, sale by mail order or, as regards the retailer, sale at a market. The above transactions shall continue to be subject to the public health checks provided for in other applicable rules.

2.5 These regulations shall apply without prejudice to any provisions concerning veterinary and health matters and foodstuffs laid down to ensure the hygienic and health standards of the products or to protect animal or public health.

Definitions.

3.1. For the purposes of these regulations, the following definitions shall apply, unless the context otherwise requires:

'poultry meat' means: poultry meat suitable for human consumption, which has not undergone any treatment other than cold treatment;

'carcase' means: the whole body of a bird of the species referred to in regulation 2.1 after bleeding, plucking and evisceration; however, removal of the heart, liver, lungs, gizzard, crop, kidneys, legs at the tarsus or the head shall be optional; an eviscerated carcase may be presented for sale with or without giblets, meaning heart, liver, gizzard and neck, inserted into the abdominal cavity;

'cuts thereof'' means: poultry meat which owing to the size and the characteristics of the coherent muscle tissue is identifiable as having been obtained from the respective parts of the carcase;

'prepackaged poultry meat' means: poultry meat presented in accordance with the conditions laid down in regulation 3.1(b) of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2001;

'fresh poultry meat' means: poultry meat not stiffened by the cooling process, which is to be kept at a temperature not below -2°C and not higher than 4°C at any time;

'frozen poultry meat' means: poultry meat which must be frozen as soon as possible within the constraints of normal slaughtering procedures and is to be kept at a temperature no higher than - 12° C at any time, subject to the tolerances prescribed in Section V of the Schedule to these regulations;

'quick-frozen poultry meat' means: poultry meat which is to be kept at a temperature no higher than - 18° C at any time within the tolerances as provided for in Council Directive 89/108/EEC of 21 December 1988 on the approximation of the laws of the Member States relating to quick-frozen foodstuffs for human consumption;

'poultry meat' without prepackaging' means: poultry meat presented for sale to the final consumer without prepackaging or else packed at the place of sale at the latter's request;

'competent authority' shall mean the Director of Veterinary Services;

'marketing' means holding or displaying for sale, offering for sale, selling, delivery or any other form of marketing;

'batch' means poultry meat of the same species and type, the same class, the same production run, from the same slaughterhouse or cutting plant, situated in the same place, which are to be inspected. For the purposes of Parts C and D of the Schedule, a batch shall only comprise prepackages of the same nominal weight category.

Classification of poultry meat.

4.1 Poultry meat as defined in regulation 2 shall be classified as either class 'A' or class 'B' according to the conformation and appearance of the carcases or cuts. Class''A' shall be subdivided into A 1 and A 2 in accordance with the criteria established by section VI of the Schedule.

4.2 Poultry meat shall be marketed in one of the following conditions:

— fresh,
— frozen, or
— quick-frozen.

4.3 Prepackaged frozen or quick-frozen poultry meat may be classified by weight category, provided it complies with the relevant provisions of the Metrology Act or regulations made thereunder relating to prepackages.

Labelling requirements.

5.1 In addition to complying with the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002, the following further indications shall be shown on the accompanying commercial documents within the meaning of regulation 14.2 of those regulations:

(a) the class as referred to in regulation 4.1 of these regulations;

(b) the condition in which the poultry meat is marketed in accordance with regulation 4.2 of these regulations and the recommended storage temperature.

5.2 In addition to complying with the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002, the labelling, presentation and advertising of poultry meat intended for the final consumer shall comply with additional requirements set out in regulations 5.4, 5.5, 5.6 and 5.7 of these regulations.

5.3 In the case of fresh poultry meat, the date of minimum durability shall be replaced by the 'use by' date in accordance with regulation 11 of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002.

5.4 In the case of prepackaged poultry meat the following particulars shall also appear on the prepackaging or on a label attached thereto:

(a) the class as referred to in regulation 4.1 of these regulations;

(b) in the case of fresh poultry meat, the total price and the price per weight unit at the retail stage;

(c) the condition in which the poultry meat is marketed in accordance with regulation 4.2 of these regulations and the recommended storage temperature;

(d) the registered number of the slaughterhouse or cutting plant, except in the case of cutting and boning at the place of sale;

(e) in the case of poultry meat imported from outside the European Community, an indication of the country of origin.

5.5 Where poultry meat is offered for sale without prepackaging, except where cutting and boning take place at the place of sale, provided such cutting and boning is carried out at the request and in the presence of the consumer, regulation 15 of the Labelling, Presentation and

Advertising of Foodstuffs Regulations, 2002 shall apply with the following additional indications:

(a) the class as referred to in regulation 4.1 of these regulations;

(b) the price per weight unit at the retail stage;

(c) the condition in which the poultry meat is marketed in accordance with regulation 4.2 of these regulations and the recommended storage temperature;

(d) the registered number of the slaughterhouse or cutting plant;

(e) in the case of poultry meat imported from outside the European Community, an indication of the country of origin.

5.6 The detailed rules on the indication of the name under which the product is sold within the meaning of regulation 5.1(a) of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002, as prescribed by section III of the Schedule to these regulations, shall apply to the products covered by these regulations.

5.7 The detailed rules concerning:

a) the optional indication of the method of chilling used; and

b) the optional indication of the type of farming used, and the conditions for the regular controls to which the use of such indications is subject laid down in sections VIII and IX of the Schedule to these regulations respectively, shall be observed.

The conditions under which the regular controls referred to under (b) above may be carried out by a body designated by the competent authority and providing the necessary guarantees of independence *vis-à-vis* the producers concerned, as may be laid down by the competent authority, shall also be observed.

Exemption from classification and labelling requirements.

6.1 By way of derogation from regulations 4 and 5 it shall not be necessary to classify poultry meat or to indicate the additional particulars referred to in regulations 4 and 5 in the case of deliveries to cutting or processing establishments.

Percentages of water absorption.

7.1 The percentages of water absorption which are technically unavoidable and which shall not be exceeded during the preparation of fresh, frozen and quick-frozen carcases and cuts thereof as well as the uniform methods of verifying compliance therewith shall be those prescribed by section XIV of the Schedule to these regulations.

Duties of the competent authority.

8.1 The competent authority shall undertake checks of:

(a) representative samples of poultry meat at all stages of marketing as well as during transport;

(b) a representative sample of poultry meat at the time of customs clearance for imported poultry meat.

Detailed rules for implementation.

9.1 The detailed rules for the implementation of these regulations, in particular the criteria for classification within the meaning of regulation 4.1 thereof, are laid down in the Schedule to these regulations.

SCHEDULE

Detailed Rules for Implementation

I. *Definition of products*

The products referred to in regulation 2.2 are hereby defined as follows:

1. **Poultry carcases**

(a) DOMESTIC FOWL *(Gallus domesticus)*

— chicken, broiler: fowl in which the tip of the sternum is flexible (not ossified),

— cock, hen, casserole or boiling fowl:
fowl in which the tip of the sternum is rigid (ossified),

— capon: male fowl castrated surgically before reaching sexual maturity and slaughtered at a minimum age of 140 days: after castration the capons must be fattened for at least 77 days,

— poussin, coquelet: chicken of less than 650 g carcase weight (expressed without giblets, head and feet), chicken of 650 g to 750 g may be called "poussin" if the age at slaughter does not exceed 28 days.

(b) TURKEYS *(Meleagris gallopavo dom.)*

— (young) turkey: bird in which the tip of the sternum is flexible (not ossified),

— turkey: bird in which the tip of the sternum is rigid (ossified);

(c) DUCKS *(Anas platyrhynchos dom., cairina muschata),* Mulard ducks (c.m.x.a.p.),

— young duck or duckling, (young) Muscovy duck, (young) Mulard duck: bird in which the tip of the sternum is flexible (not ossified),

— duck, Muscovy duck, Mulard duck:
bird in which the tip of the sternum is rigid (ossified);

(d) GEESE *(Anser anser dom.)*

— (young) goose or gosling: bird in which the tip of the sternum is flexible (not ossified). The fat layer all over the carcase is thin or moderate; the fat of the young goose may have a colour indicative of a special diet,

— goose: bird in which the tip of the sternum is rigid (ossified); a moderate to thick fat layer is present all over the carcase;

(e) GUINEA FOWL *(Numida meleagris domesticus)*

— (young) guinea fowl: bird in which the tip of the sternum is flexible (not ossified),

— guinea fowl: bird in which the tip of the sternum is rigid (ossified).

For the purpose of these regulations, variants of the above terms relating to sex shall be construed as equivalent.

2. **Poultry cuts**

(a) Half: half of the carcase, obtrained by a longitudinal cut in a plane along the sternum and the backbone;

(b) Quarter: leg quarter or breast quarter, obtained by a transversal cut of a half;

(c) Unseparated leg quarters: both leg quarters united by a portion of the back, with or without the rump;

(d) Breast: the sternum and the ribs, or part thereof, distributed on both sides of its, together with the surrounding musculature. The breast may be presented as a whole or a half;

(e) Leg: the femur, tibia and fibula together with the surrounding musculature. The two cuts shall be made at the joints;

(f) Chicken leg with a portion of the back: the weight of the back does not exceed 25 % of that of the whole cut;

(g) Thigh: the femur together with the surrounding musculature. The two cuts shall be made at the joints;

(h) Drumstick: the tibia and fibula together with the surrounding musculature. The two cuts shall be made at the joints;

(i) Wing: the humerus, radius, and ulna, together with the surrounding musculature. In the case of turkey wings, humerus or radius/ulna together with the surrounding musculature may be presented separately. The tip, including the carpal bones, may or may not have been removed. The cuts shall be made at the joints;

(j) Unseparated wings: both wings united by a portion of the back, where the weight of the latter does not exceed 45 % of that of the whole cut;

(k) Breast fillet: the whole or half of the breast deboned, i.e. without sternum and ribs. In the case of turkey breast, the fillet may comprise the deep pectoral muscle only;

(l) Breast fillet with wishbone: the breast fillet without skin with the clavicle and the cartilaginous point of the sternum only, the weight of clavicle and cartilage not to exceed 3 % of that of the cut;

(m) Magret, maigret: breast fillet of ducks and geese referred to in 3 comprising skin and subcutaneous fat covering the breast muscle, without the deep pectoral muscle.

(n) deboned turkey leg meat: turkey thighs and/or drumsticks, deboned, i.e. without femur, tibia and fibula, whole, diced or cut into strips.

For the products listed under (e), (g) and (h) the wording “cuts shall be made at the joints” is to mean cuts made within the two lines deliminating the joints as shown in the graphical presentation in Part A of this Schedule.
Products listed under (d) to (k) may be presented with or without skin. The absence of the skin in the case of products listed under (d) to (j) or the presence of the skin in the case of the product listed under (k) shall be mentioned on the labeling.

3. **Foie gras:**

the livers of geese, or of ducks of the species *cairina muschata* or *c.m. x Anas platyrachos* which have been fed in such a way as to produce hepatic fatty cellular hypertrophy. The birds from which such livers are removed shall have been completely bled, and the livers be of a uniform colour.
The livers shall be of the following weight:
— duck livers shall weigh at least 300 g net,
— goose livers shall weigh at least 400 g net.

II. Presentation for sale

1. Poultry carcases shall, in order to be marketed in accordance with this regulation, be presented for sale in one of the following forms:
   — partially eviscerated (‘effilé’, ‘roped’),
   — with giblets,
   — without giblets.
   The word "eviscerated” may be added.

2. Partially eviscerated carcases are carcases from which the heart, liver, lungs, gizzard, crop, and kidneys have not been removed.

3. For all carcase presentations, if the head is not removed, trachea, oesophagus and crop may remain in the carcase.

4. Giblets shall comprise only the following:
   The heart, neck, gizzard and liver, and all other parts considered as edible. Livers shall be without gall bladders. The gizzard shall be without the horned membrane, and the contents of the gizzard shall have been removed. The heart may be with or without the pericardial sac. If the neck remains attached to the carcase, it is not considered as one of the giblets. Where one of these four organs is customarily not included with the carcase for sale, its absence shall be mentioned on the labelling.

III. Names under which product is sold

1. The names under which the products covered by this Regulation are sold, within the meaning of regulation 5.1(a) of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2001, shall be those enumerated in Section I qualified in the case:
   — of whole carcases by reference to one of the forms of presentation as laid down in section II(1) of this Schedule,
   — of poultry cuts, by reference to the respective species.

2. The names defined in sections I(1) and (2) may be supplemented by other terms provided that the latter do not mislead the consumer to a material degree and in particular such as would lead to confusion with other products listed in sections I (1) and (2) or with indications provided for in section IX of this Schedule.

IV. *Prohibition of Misleading Descriptions*

Products other than those defined in section I above may be marketed only under names which do not mislead the consumer to a material degree by allowing confusion with those referred to in section I or with indications provided for in section IX.

V. *Temperature of frozen poultry meat*

The following additional provisions shall apply to frozen poultry meat as defined in regulation 3.1:
The temperature of frozen poultry meat concerned by these regulations must be stable and maintained, at all points in the product, at -12 °C or lower, with possibly brief upward fluctuations of no more than 3 °C. These tolerances in the temperature of the product shall be permitted in accordance with good storage and distribution practice during local distribution and in retail display cabinets.

VI. *Criteria for grading*

1. Poultry carcases and cuts covered by these regulations shall meet the following minimum requirements in order to be graded into classes A and B:
   — intact, taking into account the presentation,
   — clean, free from any visible foreign matter, dirt or blood,
   — free of any foreign smell,
   — free of visible bloodstains except those which are small and unobtrusive,
   — free of produtruding broken bones,
   — free of severe contusions.
   In the case of fresh poultry, there shall be no traces of prior freezing.

2. In order to be graded as class A, poultry carcases and cuts shall in addition satisfy the following criteria:
   — they shall be of good conformation. The flesh shall be plump; the breast well developed, broad, long and fleshy, and the legs shall be fleshy. On chickens, young ducks or ducklings and turkeys there shall be a thin

regular layer of fat on the breast, back und thighs. On cocks, hens, ducks and young geese a thicker layer of fat is permissible. On geese a moderate to thick fat layer shall be present all over the carcass,

— a few small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, rump, footjoints and wing tips. In the case of boiling fowl, ducks, turkeys and geese a few may also be present on other parts,

— some damage, contusion and discoloration is permitted provided that it is small and unobtrusive, and not present on the breast or legs. The wing tip may be missing. A slight redness is permissible in wing tips and follicles,

— in the case of frozen or quick-frozen poultry there shall be no traces of freezer-burn ([1]) except those that are indidental, small and unobtrusive and not present on the breast or legs.

VII. *Checking of batches*

1. Decisions arising from failure to comply with sections I, II and VI may only be taken for the whole of the batch which has been checked in accordance with the provisions of this section.

2. A sample consisting of the following numbers of individual products as defined in section I shall be drawn at random from each batch to be inspected in slaughterhouses, cutting plants, wholesale and retail warehouses or in the case of imports at the time of customs clearance:

Batch size	Sample size	Tolerable number of defective units	
		Total	For section I ([*]), III and VI(1)
1	2	3	4
100 – 500	30	5	2
501 – 3200	50	7	3
> 3200	80	10	4

3. In the checking of a batch of class A poultry meat, the total tolerable number of detective units referred to in column 3 of the table of paragraph 2 above is allowed. These defective units may also comprise, in the case of breast fillet, fillets with up to 2 % in weight of cartilage (flexible tip of sternum). However, the number of defective units not complying with the provisions of points 1 and 3 of provisions of section I (1) and (3) as well as section VI (1) shall not exceed the figures shown in column 4 of the table contained in paragraph 2 above. As regards point 3 of section I (3), any defective unit shall not be considered tolerable unless it be of a weight of at least 240 g in the case of duck livers and of at least 385 g in the case of goose livers.

[1] Freezer-burn: (in the sense of a reduction in quality) is the local or area-type irreversible drying up of skin and/or flesh which may show itself as changes:
— in the original colour (mostly getting paler), and/or
— in flavour and smell (flavourless or rancid), and/or
— in consistency (dry, spongy).

[*] Tolerance within each species, not from one species to another.

4. In the checking of a batch of class B poultry meat, the tolerable number of defective units shall be doubled.

5. Where the checked batch is not deemed to comply, the supervising agency shall prohibit its marketing or import, unless and until proof is forthcoming that it has been made to comply with sections I and VI.

VIII. *Indication of chilling method*

An indication of the use of one of the methods of chilling defined hereafter may appear on the labelling within the meaning of regulation 5.1(a) of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002:

— air chilling: chilling of poultry carcases in cold air,
— air-spray chilling: chilling of poultry carcases in cold air interspersed with waterhaze or fine water spray,
— immersion chilling: chilling of poultry carcases in tanks of water or of ice and water, in accordance with the counterflow process.

IX. *Indication of type of farming*

1. In order to indicate types of farming with the exception of organic or biological farming, no other terms except those set out hereunder may appear on the labelling within the meaning of regulation 5.1(a) of the Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002, and in any case they may appear only if the relevant conditions specified in Part B of this Schedule are fulfilled:
(a) 'Fed with . . . % of . . . '
(b) 'Extensive indoor' ('Barn reared')
(c) 'Free range'
(d) 'Traditional free range'
(e) 'Free range — total freedom'.
These terms may be supplemented by indications referring to the particular characteristics of the respective types of farming.

2. Mention of the age at slaughter of length of fattening period shall be permitted only when use is made of one of the terms referred to in paragraph 1 above and for an age of not less than that indicated in Part B (b), (c) or (d) of this Schedule. However, this provision does not apply in the case of animals falling within the fourth indent of point 1 (a) of section I of this Schedule.

X. *Registration of slaughterhouses*

1. Slaughterhouses authorized to use the terms referred to in section IX shall be subject to special registration. They shall keep a separate record, by type of farming:
— of the names and addresses of the producers of such birds, who shall be registered following an inspection by the competent authority,

— at the request of this authority the number of birds kept by each producer per turnround.

2. The said producers shall subsequently be inspected regularly. They shall keep current records of the number of birds by type of poultry system showing also the number of birds sold and the name of the purchasers.

3. Regular inspections regarding compliance with sections IX and X shall be carried out at the
— farm: at least once per turnround,
— feed mill: at least once per feed formula used, and in any event at least once a year,
— slaughterhouse: at least four times per year,
— hatchery: at least once per year for the types of farming referred to in section IX (1) (d) and (e).

4. The competent authority shall provide the Malta Standards Authority before 1 January 2004 with a list of the approved slaughterhouse registered according to paragraph 1 above, showing the name and address and the number allotted to each of them. Any alteration of that list shall be communicated at the beginning of each quarter of the calender year to the Malta Standards Authority.

XI. *Supervision of the indication of the type of farming*

In the case of supervision of the indication of the type of farming used as referred to in regulation 5.7, second paragraph, bodies designated by the competent authority shall comply with the criteria set out in the MSA EN 45011 standard.

XII. *Importation of poultry meat*

Poultry meat imported from outside the European Community may bear one or more of the optional indications provided for in sections VIII or IX if it is accompanied by a certificate issued by the competent authority of the country of origin attesting to the compliance of the products in question with the relevant provisions of these Regulations.

XIII. *Permitted Languages*

The names of the products and other terms provided for in these regulations shall be indicated:
— in the case of sales to the ultimate consumer, in Maltese and/or English,
— in any other case, in one or more languages of the European Community.

XIV. *Water content*

1. Without prejudice to paragraphs 6 and 10 of this section, frozen and quick-frozen chickens may be marketed by way of business or trade only if the water content does not exceed the technically unavoidable values determined by the method of analysis described in Part C of this Schedule (drip method) or that in Part D (chemical method).

2. The competent authority shall ensure that the slaughterhouses adopt all measures necessary to comply with the provisions of paragraph 1 of this section and in particular that:
   — samples for monitoring water absorption during chilling and water content of frozen and quick-frozen chickens are taken,
   — results of the checks are recorded and kept for a period of one year,
   — each batch is marked in such a way that its date of production can be identified; this batch mark must appear on the production record.

3. Regular checks in accordance with Part E of this Schedule on the water absorbed or checks in accordance with Part C thereof shall be carried out in the slaughterhouses at least once each working period of eight hours. Where these checks reveal that the amount of water absorbed is greater than the total water content permitted under the terms of these regulations, account being taken of the water absorbed by the carcases during the stages of processing which are not subject to checking, and where, in any case, the amount of water absorbed is greater than the levels referred to in point 9 of Part E of this Schedule, or in point 7 of Part C, the necessary technical adjustments shall be made immediately by the slaughterhouse to the process.

4. In all cases referred to in the second subparagraph of paragraph 3 above and in any case at least once every two months, checks on water content referred to in paragraph 1 above shall be carried out, by sampling, on frozen and quick frozen chickens from each slaughterhouse according to Parts C or D of this Schedule, to be chosen by the competent authority. These checks shall not be conducted for carcases in respect of which proof is provided to the satisfaction of the competent authority that they are intended exclusively for export.

5. The checks referred to in paragraphs 3 and 4 of this section shall be carried out by or under the responsibility of the competent authority. The competent authority may, in specific cases, apply the provisions of paragraph 3 above, and in particular of points 1 and 9 of Part E of this Schedule, and of paragraph 4 above more stringently in respect of a given slaughterhouse, where this proves necessary to ensure compliance with the total water content permitted under these regulations. They shall in all cases, where a batch of frozen or quickfrozen chickens was deemed not to comply with these regulations, resume testing at the minimum frequency of checks referred to in paragraph 4 above only after three successive checks according to Parts C or D of this Schedule, to be carried out by sampling from three different days of production within a maximum of four weeks, have shown negative results. The costs for these check shall be paid by the slaughterhouse concerned.

6. If the result of the checks referred to in paragraph 4 above is in excess of the admissible limits, the batch concerned shall be deemed not to comply with these regulations. In that event, however, the slaughterhouse concerned may request that a counter-analysis be carried out using a method to be chosen by the competent authority.

7. Where, if necessary after such counter-analysis, the batch in question is deemed not to comply with these regulations, the competent authority shall take the appropriate measures aimed at allowing such a batch to be marketed only on condition that both individual and bulk packaging of the carcases concerned shall be marked by the slaughterhouse under the supervision of the competent authority with a tape or label bearing at least one of the following forms of wording in red capital letters:

"Water content exceeds EEC limit"

The batch referred to in the first subparagraph shall remain under the supervision of the competent authority until it is dealt with in accordance with the paragraph or otherwise disposed of. If it is certified to the competent authority that the batch referred to in the first subparagraph is to be exported, the competent authority shall take all necessary measures to prevent the batch in question from being marketed. The forms of wording provided for in the first subparagraph shall be marked in a conspicuous place in such a way as to be easily visible, clearly legible and indelible. They shall not in any way be hidden, obscured or interrupted by other written or pictorial matter. The letters shall be at least 1 cm high on the individual packaging and 2 cm on bulk packaging.

8. The following fresh, frozen and quick-frozen poultry cuts may be marketed by way of business or trade only if the water content does not exceed the technically unavoidable values determined by the method of analysis described in Part F of this Schedule (chemical method):
   (a) chicken breast fillet, with or without wishbone, without skin;
   (b) chicken breast, with skin;
   (c) chicken thighs, drumsticks, legs, legs with a portion of the back, leg-quarters, with skin;
   (d) turkey breast fillet, without skin;
   (e) turkey breast, with skin;
   (f) turkey thighs, drumsticks, legs, with skin;
   (g) deboned turkey leg meat, without skin.

9. The competent authority shall ensure that the slaughterhouses and cutting plants whether or not attached to slaughterhouses adopt all measures necessary to comply with the provisions of paragraph 8 above and in particular that:
   - regular checks on water absorbed are carried out in the slaughterhouses in accordance with paragraph 3 of this section also for chicken and turkey carcases intended for the production of the fresh, frozen and quick-frozen cuts listed in paragraph 8 above. These checks shall be carried out at least once each working period of eight hours. The limit values fixed in Part F(9) of this Schedule shall also apply for turkey carcases,
   - results of the checks are recorded and kept for a period of one year,
   - each batch is marked in such a way that its date of production can be identified; this batch mark must appear on the production record.

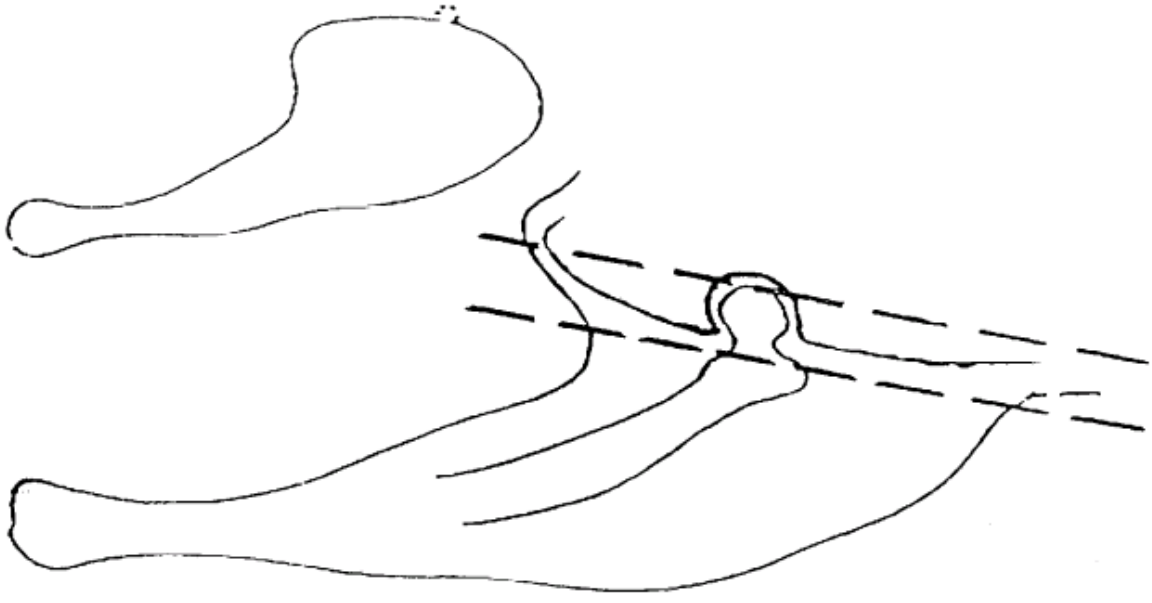
10. At least once every three months checks on the water content referred to in paragraph 8 above shall be carried out, by sampling, on frozen and quick-frozen

poultry cuts from each cutting-plant producing such cuts, according to Part F of this Schedule. These checks shall not be conducted for poultry cuts in respect of which proof is provided to the satisfaction of the competent authority that they are intended exclusively for export. After one year of satisfactory testing in a particular cutting plant, the frequency of tests shall be reduced to once every six months. Any failure to comply with the criteria laid down in Part F thereafter shall result in reinstatement of checks at least every three months for a period of not less than two years before the reduced frequency can be applied again.

Part A

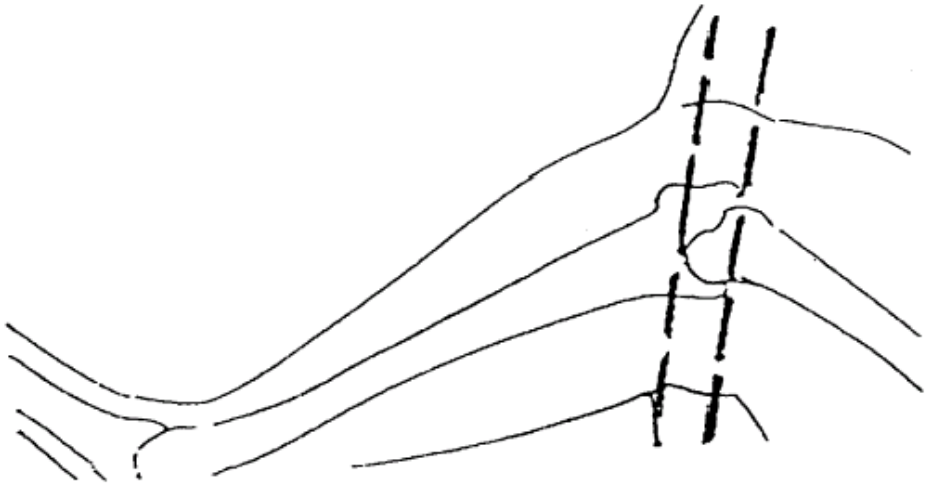
Cut separating thigh/leg and back

— delimination of hip joint —



Cut separating thigh and drumstick

— delimination of knee joint —



Part B

(a) *Feed ration*

Reference to the following particular feed ingredients may only be made where:

— in the case of cereals, they account for at least 65 % in weight of the feed formula given during the greater part of the fattening period, which may include not more than 15 % of cereal by-products; however, where reference is made to one specific cereal, it shall account for at least 35 % of the feed formula used, and for at least 50 % in the case of maize,

— in the case of pulses or green vegetables they account for at least 5 % in weight of the feed formula given during most of the fattening period,

— in the case of dairy products, they account for at least 5 % in weight of the feed formula given during the finishing stage.

The term 'Oats fed goose' may however be used where the geese are fed during the finishing stage of three weeks not less than 500 g of oats per day.

(b) *'Extensive indoor' ('barn reared')*

This term may only be used where:

— the stocking rate per m^2 floor space does not exceed in the case of
  — chickens: 12 birds but not more than 25 kg liveweight,
  — ducks, guinea fowl, turkeys: 25 kg liveweight,
  — geese: 15 kg liveweight,

— the birds are slaughtered in the case of:
  — chickens at 56 days or later,
  — turkeys at 70 days or later,
  — geese at 112 days or later,
  — peking ducks: 49 days or later,
  — Muscovy ducks: 70 days or later for females, 84 days or later for males,
  — female mulard ducks: 65 days or later,
  — guinea fowl: 82 days or later,
  — young geese (goslings): 60 days or later.

(c) *Free range*

This term may only be used where:

— the stocking rate in the house and the age of slaughter are in accordance with the limits fixed under (b), except for chickens, for which the stocking rate may be increased to 13, but not more than 27,5 kg liveweight per m^2 and for capons, for which the stocking rate shall not exceed 7,5 m^2, and not more than 27,5 kg liveweight per m^2,

— the birds have had during at least half their lifetime continuous daytime access to open-air runs comprising an area mainly covered by vegetation of not less than:
  — 1m^2 per chicken or guinea fowl
  — 2m^2 per duck or per capon
  — 4m^2 per turkey or goose.

  In the case of guinea fowls, open-air runs may be replaced by a perchery having a floor surface of at least that of the house and a height of at least 2 m. Perches of at least 10 cm length are available per bird in total (house and perchery),

— the feed formula used in the fattening stage contains at least 70 % of cereals,

— the poultryhouse is provided with popholes of a combined length at least equal to 4 m per 100 m^2 surface of the house.

(d) *Traditional free range*

This term may only be used where:

— the indoor stocking rate per m^2 does not exceed in the case of:
  — chickens: 12 but not more than 25 kg liveweight; however, in the case of mobile houses not exceeding 150 m^2 floor space and which remain open at night, the stocking rate may be increased to 20, but not more than 40 kg liveweight per m^2,
  — capons: 6,25 (up to 91 days of age: 12) but not more than 35 kg liveweight,
  — Muscovy and Peking ducks: 8 males but not more than 35 kg liveweight, 10 females but not more than 25 kg liveweight,
  — Mulard ducks: 8 but not more than 35 kg liveweight,
  — guinea fowl: 13 but not more than 23 kg liveweight,
  — turkeys: 6,25 (up to seven weeks of age: 10) but not more than 35 kg liveweight,
  — geese: 5 (up to six weeks of age: 10), 3 during last three weeks of fattening if kept in isolation, but not more than 30 kg liveweight,
— the total usable area of poultryhouses at any single production site does not exceed 1 600 m^2,
— each poultryhouse does not contain more than:
  — 4 800 chickens,
  — 5 200 guinea fowl
  — 4 000 female Muscovy or Peking ducks or 3 200 male Muscovy or Peking ducks or 3 200 Mulard ducks,
  — 2 500 capons, geese and turkeys,
— the poultryhouse is provided with propholes of a combined length at least equal to 4 m per 100 m^2 surface of the house,
— there is continuous day-time access to open-air runs at least as from the age of
  — six weeks in the case of chickens, and capons,
  — eight weeks in the case of ducks, geese, guinea fowl and turkeys,
— open-air runs comprise an area mainly covered by vegetation amounting to at least:
  — 2m^2 per chicken or Muscovy or Peking duck or guinea fowl,
  — 3m^2 per Mulard duck,
  — 4m^2 per capon, as from 92 days (2 m^2 up to 91st day),
  — 6m^2 per turkey,
  — 10m^2 per goose.

  In the case of guinea fowls, open-air runs may be replaced by a perchery having a floor surface of at least double that of the house and a height of at least 2 m. Perches of at least 10 cm length are available per bird in total (house and perchery),
— the birds fattened are of a strain recognized as being slow growing,
— the feed formula used in the fattening stage contains at least 70 % of cereals,
— the minimum age at slaughter is:
  — 81 days for chickens,
  — 150 days for capons,

- 49 days for Peking ducks,
- 70 days for female Muscovy ducks,
- 84 days for male Muscovy ducks,
- 92 days for Mulard ducks,
- 94 days for guineafowl,
- 140 days for turkeys and roasting geese,
- 95 days for geese intended for the production of foie gras and ‘magret’,
- 60 days for young geese (goslings).

— finition in isolation does not exceed:
- for chickens after 90 days of age: 15 days,
- for capons: four weeks,
- for geese and mulard ducks intended for the production of foie gras and magret, after 70 days of age: 4 weeks.

(e) *Free-range — total freedom*

The use of this term shall require conformity with the criteria set out under (d), except that the
birds shall have continuous day-time access to open-air runs of unlimited area.

Part C

DETERMINATION OF THAW LOSS
(Drip test)

1. *Object and scope*

This method shall be used to determine the amount of water lost from frozen or quick-frozen chickens during thawing. If this drip loss, expressed as a percentage by weight of the carcase (including all the edible offal contained in the pack) exceeds the limit value laid down in paragraph 7 below, it is considered that excess water has been absorbed during processing.

2. *Definition*

Drip loss determined by this method shall be expressed as a percentage of the total weight of the frozen or quick-frozen carcase, including edible offal.

3. *Principle*

The frozen or quick-frozen carcase, including edible offal present, shall be allowed to thaw under controlled conditions which allow the weight of water lost to be calculated.

4. *Apparatus*

4.1. Scales capable of weighing up to 5 kg with an accuracy better than approximately 1 g.

4.2. Plastic bags large enough to hold the carcase and having a secure means of fixing the bag.

4.3. Thermostatically controlled water-bath with equipment capable of holding the carcases as described in 5.5 and 5.6. The water-bath shall contain a volume of water not less than eight times that of the poultry to be checked and shall be capable of maintaining the water at a temperature of 42 plus or minus 2 °C.

4.4. Filter paper or other absorbent paper towels.

5. *Technique*

5.1. Twenty carcases shall be removed at random from the quantity of poultry to be checked. Until each can be tested as described in 5.2 to 5.11, they shall be kept at a temperature no higher than -18 °C.

5.2. The outside of the pack shall be wiped to remove superficial ice and water. The pack and its content shall be weighed to the nearest gram: this weight shall be M0.

5.3. The carcase, together with any edible offal sold with it, shall be removed from the outer wrap, which shall be dried and weighed to the nearest gram: this weight shall be M1.

5.4. The weight of frozen carcase plus offal shall be calculated by subtracting M1 from M0.

5.5. The carcase, including the edible offal, shall be placed in a strong, waterproof plastic bag with the abdominal cavity facing towards the bottom, closed end of the bag. The bag shall be of sufficient length so as to ensure that it can be fixed securely when in the water-bath but shall not be unduly wide as to allow the carcase to move from the vertical position.

5.6. The part of the bag containing the carcase end edible offal shall be completely immersed in a waterbath and shall remain open, enabling as much air as possible

to escape. It shall be held vertically, if necessary by guide bars or by extra weights put in the bag, such that water from the bath cannot enter it. The individual bags shall not touch each other.

5.7. The bag shall be left in the water-bath, maintained at 42 plus or minus 2 °C throughout, with continuous movement of the bag or continuous agitation of the water, until the thermal centre of the carcase (the deepest part of the breast muscle close to the breast bone, in chickens without giblets, or the middle of the giblets in chickens with giblets) reaches at least 4 °C, measured in two randomly chosen carcases. The carcases should not remain in the water-bath for longer than is necessary to reach 4 °C. The required period of immersion, for carcases stored at -18 °C is of the order of:

Weight class (g)	Weight of carcase ± offal (g)	Indicative immersion time in minutes	
		Chickens without offal	Chickens with offal
< 800	< 825	77	92
850	825 — 874	82	97
900	875 — 924	85	100
950	925 — 974	88	103
1 000	975 — 1 024	92	107
1 050	1 025 — 1 074	95	110
1 100	1 050 — 1 149	98	113
1 200	1 150 — 1 249	105	120
1 300	1 250 — 1 349	111	126
1 400	1 350 — 1 449	118	133

Thereafter, an increase of seven minutes for each additional 100 g is required. If the suggested period of immersion is passed without reaching + 4 °C, in the two carcases which are checked, the thawing process shall be continued until they do reach + 4 °C in the thermal centre.

5.8. The bag and its content shall be removed from the bath of water; the bottom of the bag shall be pierced to allow any water produced on thawing to drain. The bag and its content shall be allowed to drip for one hour at an ambient temperature of between +18 °C and + 25 °C.

5.9. The thawed carcase shall be removed from the bag and the pack containing offal (if present) shall be removed from the abdominal cavity. The carcase shall be dried inside and out with filter paper or paper towels. The bag containing the offal shall be pierced and, once any water has drained away, the bag and thawed offal shall also be dried as carefully as possible.

5.10. The total weight of thawed carcase, offal and pack shall be determined to the nearest gram and expressed as M2.

5.11. The weight of the pack which contains the offal shall be determined to the nearest gram and expressed as M3.

6. *Calculation of result*

The amount of water lost through thawing as a percentage by weight of the frozen or quick-frozen carcase (including offal) shall be given by:

$$\frac{M_0 - M_1 - M_2}{M_0 - M_1 - M_3} \times 100$$

7. *Evaluation of result*

If the average water loss on thawing for the 20 carcases in the sample exceeds the percentages given below, it is considered that the amount of water absorbed during processing exceeds the limit figure.

The percentages are in the case of:

— air chilling: 1,5 %,

— air spray chilling: 3,3 %,

— immersion chilling: 5,1 %.

Part D

DETERMINATION OF THE TOTAL WATER CONTENT OF CHICKENS (Chemical test)

1. *Object and scope*

This method shall be used to determine the total water content of frozen and quick-frozen chickens. The method shall involve determination of the water and protein contents of samples from the homogenized poultry carcase. The total water content as determined shall be compared with the limit value given by the formulae indicated in paragraph 6.4 below, to determine whether or nor excess water has been taken up during processing. If the analyst suspects the presence of any substance which may interfere with the assessment, it shall be for him or her to take the necessary appropriate precautions.

2. *Definitions*

'Carcase': the poultry carcase with bones, cartilage and offals eventually contained in the carcase.

'Offal': liver, heart, gizzard and neck.

3. *Principle*

Water and protein contents shall be determined in accordance with recognized ISO (International Organization for Standardization) methods or other approved methods or analysis. The highest permissible total water content of the carcase will be estimated from the protein content of the carcase, which can be related to the physiological water content.

4. *Apparatus and reagents*

4.1. Scales for weighing the carcase and wrappings, capable of weighing with an accuracy better than ± 1 g.

4.2. Meat-axe or saw for cutting carcases into pieces of appropriate size for the mincer.

4.3. Heavy-duty mincing machine and blender capable of homogenizing complete frozen or quick-frozen poultry pieces.

Note: No special mincer shall be recommended. It should have sufficient power to mince frozen or quick-frozen meat and bones to produce a homogeneous mixture corresponding to that obtained from a mincer fitted with a 4 mm hole disc.

4.4. Apparatus as specified in ISO 1442, for the determination of water content.

4.5. Apparatus as specified in ISO 937, for the determination of protein content.

5. *Procedure*

5.1. Seven carcases shall be taken at random from the quantity of poultry to be checked and in each case kept frozen until analysis in accordance with 5.2 to 5.6 begins. It may be conducted either as an analysis of each of the seven carcases, or as an analysis of a composite sample of the seven carcases.

5.2. The preparation shall be commenced within the hour following the removal of the carcases from the freezer.

5.3. (a) The outside of the pack shall be wiped to remove superficial ice and water. Each carcase shall be weighed and removed from any wrapping material. After cutting up of the carcase into smaller pieces, any wrapping material around the edible offal shall be removed and ice adhering to the carcase, shall be

determined to the nearest gram after deduction of the weight of any wrapping material removed to give 'P1'.

(b) In the case of a composite sample analysis, the total weight of the seven carcases, prepared in accordance with 5.3 (a), shall be determined to give 'P7'.

5.4. (a) The whole carcase of which the weight is P1 shall be minced in a mincer as specified under 4.3 (and, if necessary, mixed with the use of a blender as well) to obtain a homogeneous material from which a sample representative of each carcase may then be taken.

(b) In the case of a composite sample analysis, all seven carcases of which the weight is P7 shall be minced in a mincer as specified under 4.3 (and, if necessary, mixed with the use of a blender as well) to obtain a homogeneous material from which two samples representative of the seven carcases may then be taken. The two samples are to be analysed as described in 5.5 and 5.6.

5.5. A sample of the monogenized material shall be taken and used immediately to determine the water content in accordance with ISO 1442 to give the water content 'a%'.

5.6. A sample of the homogenized material shall also be taken and used immediately to determine the nitrogen content in accordance with ISO 937. This nitrogen content shall be converted to crude protein content 'b %' by multiplying it by the factor 6,25.

6. *Calculation of results*

6.1. (a) The weight of water (W) in each carcase shall be given by aP1/100 and the weight of protein (RP) by bP1/100, both of which are to be expressed in grams. The sums of the weights of water (W7) and the weights of protein (RP7) in the seven carcases analysed shall be determined.

(b) In the case of a composite sample analysis, the average content of water and protein from the two samples analysed shall be determined to give a% and b%, respectively. The weight of the water (W7) in the seven carcases shall be given by aP7/100, and the weight of protein (RP7) by bP7/100, both of which are to be expressed in grams.

6.2. The average weight of water (WA) and protein (RPA) shall be calculated by dividing W7 and RP7, respectively, by seven.

6.3. The theoretical physiological water content in grams as determined by this method may be calculated by the following formula:

— chickens: $3{,}53 \times RP_A + 23$

6.4. (a) Air chilling

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 2 % ([2]), the highest permissible limit for the total water content (WG) in grams as determined by this method shall be given by the following formula (including confidence interval):

— chickens: $W_G = 3{,}65 \times RP_A + 42.$

[2] Calculated on the basis of the carcase exclusive of absorbed extraneous water.

(b) Air-spray chilling
Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 4,5 % (1), the highest permissible limit for the total water content (WG) in grams as determined by this method shall be given by the following formula (including confidence interval):

— chickens: $W_G = 3{,}79 \text{ ¢ } RP + 42$.

(c) Immersion chilling
Assuming a technically unavoidable water absorption during preparation of 7 % (1), the highest permissible limit for the total water content (WG) in grams as determined by this method shall be given by the following formula (including confidence interval):

— chickens: $W_G = 3{,}93 \text{ ¢ } RP_A + 42$.

6.5. If the average water content (WA) of the seven carcases as calculated under 6.2 does not exceed the value given in 6.4 (WG), the quantity of poultry subjected to the check shall be considered up to standard.

Part E

Check on absorption of water in the production establishment

1. At least once each working period of eight hours, select at random 25 carcasses from the evisceration line immediately after evisceration and the removal of the offal and fat and before the first subsequent washing.

2. If necessary, remove the neck by cutting, leaving the neck skin attached to the carcase.

3. Identify each carcase individually. Weigh each carcase and record its weight to the nearest gram.

4. Re-hang the test carcases on the evisceration line to continue through the normal processes of washing, chilling, dripping, etc.

5. Remove identified carcases at the end of the drip line without allowing them any longer time to drip than that allowed normally for poultry from the lot from which the sample was taken.

6. The sample shall consist of the first 20 carcases recovered. They shall be re-weighed. Their weight to the nearest gramme shall be recorded against the weight recorded on first weighing. The test shall be declared void if less than 20 identified carcases are recovered.

7. Remove identification from sample carcases and allow the carcases to proceed through normal packing operations.

8. Determine percentage moisture absorption by subtracting the total weight of these same carcases after washing, chilling and dripping, dividing the difference by the initial weight and multiplying by 100.

8a. Instead of manual weighing as described under points 1 to 8 automatic weighing lines may be used for the determination of the percentage moisture absorption for the same number of carcasses and according to the same principles, provided that the automatic weighing line is approved in advance for this purpose by the competent authority.

9. The result shall not exceed the following percentages of the initial weight of the carcase or any other figure allowing compliance with the maximum total extraneous water content:
   - air chilling: 0,1 %,
   - air-spray chilling: 2,0 %,
   - immersion chilling: 4,5 %.

Part F

DETERMINATION OF THE TOTAL WATER CONTENT OF POULTRY CUTS (Chemical test)

1. Object and scope

This method shall be used to determine the total water content of certain poultry cuts. The method shall involve determination of the water and protein contents of samples from the homogenised poultry cuts. The total water content as determined shall be compared with the limit value given by the formulae indicated in paragraph 6.4 below, to determine whether or not excess water has been taken up during processing. If the analyst suspects the presence of any substance which may interfere with the assessment, it shall be for him or her to take the necessary appropriate precautions.

2. Definitions and sampling procedures

The definitions given in regulation 2.2 are applicable to the poultry cuts referred to in section XIV(8) of this Schedule. The sample sizes should be at least as follows:
chicken breast, chicken breast fillet: half of the (deboned) breast
turkey breast, turkey breast fillet and deboned leg meat: portions of about 100 g
other cuts: as defined in regulation 2.2.
In the case of frozen or quick frozen bulk products (cuts not individually packed) the large packs from which samples are to be taken may be kept at 0 °C until individual cuts can be removed.

3. Principle
Water and protein contents shall be determined in accordance with recognised ISO (International Organisation for Standardisation) methods or other approved methods or analysis. The highest permissible total water content of the poultry cuts will be estimated from the protein content of the cuts, which can be related to the physiological water content.

4. Apparatus and reagents

4.1. Scales for weighing the cuts and wrappings, capable of weighing with an accuracy better than ± 1 g.

4.2. Meat axe or saw for cutting cuts into pieces of appropriate size for the mincer.

4.3. Heavy-duty mincing machine and blender capable of homogenising poultry cuts or parts thereof.

Note:
No special mincer shall be recommended. It should have sufficient power to mince also frozen or quick-frozen meat and bones to produce a homogeneous mixture corresponding to that obtained from a mincer fitted with a 4 mm hole disc.

4.4. Apparatus as specified in ISO 1442, for the determination of water content.

4.5. Apparatus as specified in ISO 937, for the determination of protein content.

5. Procedure

5.1. Five cuts shall be taken at random from the quantity of poultry cuts to be checked and in each case kept frozen or refrigerated as the case may be until analysis in accordance with points 5.2 to 5.6 begins. Samples from frozen or quick-frozen bulk products referred to under point 2 may be kept at 0 °C until analysis begins. It may be conducted either as an analysis of each of the five cuts, or as an analysis of a composite sample of the five cuts.

5.2. The preparation shall be commenced within the hour following the removal of the cuts from the freezer or refrigerator.

5.3. (a) The outside of the pack shall be wiped to remove superficial ice and water. Each cut shall be weighed and removed from any wrapping material. After cutting up the cuts into smaller pieces, the weight of the poultry cut shall be determined to the nearest gram after deduction of the weight of any wrapping material removed to give "P1".
(b) In the case of a composite sample analysis, the total weight of the five cuts, prepared in accordance with 5.3(a), shall be determined to give "P5".

5.4. (a) The whole cut of which the weight is P1, shall be minced in a mincer as specified under point 4.3 (and, if necessary, mixed with the use of a blender as well) to obtain a homogeneous material from which a sample representative of each cut may then be taken.
(b) In the case of a composite sample analysis, all five cuts of which the weight is P5 shall be minced in a mincer as specified under point 4.3 (and, if necessary, mixed with the use of a blender as well) to obtain a homogeneous material from which two samples representative of the five cuts may then be taken. The two samples are to be analysed as described in points 5.5 and 5.6.

5.5. A sample of the homogenised material shall be taken and used immediately to determine the water content in accordance with ISO 1442 to give the water content "a %".

5.6. A sample of the homogenised material shall also be taken and used immediately to determine the nitrogen content in accordance with ISO 937. This nitrogen content shall be converted to crude protein content "b %" by multiplying it by the factor 6,25.

6. Calculation of results

6.1. (a) The weight of water (W) in each cut shall be given by aP1/100 and the weight of protein (RP) by bP1/100, both of which are to be expressed in grams. The sums of the weights of water (W5) and the weights of protein (RP5) in the five cuts analysed shall be determined.

(b) In the case of a composite sample analysis, the average content of water and protein from the two samples analysed shall be determined to give a % and b %, respectively. The weight of the water (W5) in the five cuts shall be given by aP5/100, and the weight of protein (RP5) by bP5/100, both of which are to be expressed in grams.

6.2. The average weight of water (WA) and protein (RPA) shall be calculated by dividing W5 and RP5 respectively, by five.

6.3. The mean physiological W/RP ratio as determined by this method is as follows:
- chicken breast fillet: 3,19 ± 0,12
- chicken legs and leg quarters: 3,78 ± 0,19
- turkey breast fillet: 3,05 ± 0,15
- turkey legs: 3,58 ± 0,15
- deboned turkey leg meat: 3,65 ± 0,17.

6.4. Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 2 %, 4 % or 6 %([3]) depending on the type of products and chilling methods applied, the highest permissible W/RP ratio as determined by this method shall be as follows:

	Air chilled	Air-spray chilled	Immersion chilled
Chicken breast fillet; without skin	3.40	3.40	3.40
Chicken breast; with skin	3.40	3.50	3.60
Chicken thighs, drumsticks, legs, legs with a portion of the back, leg quarters, with skin	4.05	4.15	4.30
Turkey breast fillet; without skin	3.40	3.40	3.40
Turkey breast, with skin	3.40	3.50	3.60
Turkey thighs, drumsticks, legs, with skin	3.80	3.90	4.05
Deboned turkey leg meat, without skin	3.95	3.95	3.95

If the average WA/RPA ratio of the five cuts as calculated from the values under point 6.2 does not exceed the ratio given in point 6.4, the quantity of poultry cuts subjected to the check shall be considered up to standard.

[3] Calculated on the basis of the cut, exclusive of absorbed extraneous water. For (skinless) fillet and deboned turkey leg meat, the percentage is 2 % for each of the chilling methods.

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