

Commission Regulation (EC) No 543/2008 of 16 June 2008 laying down detailed rules for the application of Council Regulation (EC) No 1234/2007 as regards the marketing standards for poultrymeat

Article 1	The products referred to in the fourth paragraph (Poultry and...
Article 2	For the purposes of this Regulation: (a) 'carcase' means the...
Article 3	(1) Poultry carcasses shall, in order to be marketed in...
Article 4	(1) The names under which the products covered by this...
Article 5	(1) Products other than those defined in Article 1 may...
Article 6	The following additional provisions shall apply to frozen poultry meat...
Article 7	(1) In order to be graded as classes A and...
Article 8	(1) Decisions arising from failure to comply with Articles 1,...
Article 9	(1) Frozen or quick-frozen poultrymeat pre-packaged within the meaning of...
Article 10	An indication of the use of one of the methods...
Article 11	(1) In order to indicate types of farming with the...
Article 12	(1) Slaughterhouses authorised to use the terms referred to in...
Article 13	In the case of supervision of the indication of the...
Article 14	Poultry meat imported from third countries may bear one or...
Article 15	(1) Without prejudice to Article 16(5) ..., frozen and quick-frozen...
Article 16	(1) Regular checks in accordance with Annex IX on the...
Article 17	.....
Article 18	(1) The competent authority must inform the national reference laboratory...
Article 19	A board of experts in monitoring water content in poultrymeat...
Article 20	(1) The following fresh, frozen and quick-frozen poultry cuts may...
Article 20a	.....
Article 21	Regulation (EEC) No 1538/91 is hereby repealed as from 1...
Article 22	This Regulation shall enter into force on the 20th day...
	Signature

---

ANNEX I

ANNEX II

Cut separating thigh/leg and back

Cut separating thigh and drumstick

**Changes to legislation:** There are outstanding changes not yet made to Commission Regulation (EC) No 543/2008. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes

---

### ANNEX III

### ANNEX IV

### ANNEX V

The conditions referred to in Article 11 are as follows:...  
Fed with ...% of ... Reference to the following particular...

### ANNEX VI

#### DETERMINATION OF THAW LOSS

1. Object and scope
2. Definition
3. Principle
4. Apparatus
  - 4.1. Scales capable of weighing up to 5 kg and accurate...
  - 4.2. Plastic bags large enough to hold the carcase and having...
  - 4.3. Thermostatically controlled water-bath with equipment capable of holding the carcases...
  - 4.4. Filter paper or other absorbent paper towels.
5. Method
  - 5.1. Twenty carcases are removed at random from the quantity of...
  - 5.2. The outside of the pack is wiped to remove superficial...
  - 5.3. The carcase, together with any edible offal sold with it,...
  - 5.4. The weight of frozen carcase plus offal is calculated by...
  - 5.5. The carcase, including the edible offal, is placed in a...
  - 5.6. The part of the bag containing the carcase end edible...
  - 5.7. The bag is left in the water-bath, maintained at 42...
  - 5.8. The bag and its content are removed from the water-bath;...
  - 5.9. The thawed carcase is removed from the bag and the...
  - 5.10. The total weight of thawed carcase, offal and pack is...
  - 5.11. The weight of the pack which contained the offal is...
6. Calculation of result
7. Evaluation of result

### ANNEX VII

#### DETERMINATION OF THE TOTAL WATER CONTENT OF CHICKENS

1. Object and scope

**Changes to legislation:** There are outstanding changes not yet made to Commission Regulation (EC) No 543/2008. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes

---

2. Definitions
3. Principle
4. Apparatus and reagents
  - 4.1. Scales for weighing the carcase and wrappings, accurate to at...
  - 4.2. Meat-axe or saw for cutting carcasses into pieces of appropriate...
  - 4.3. Heavy-duty mincing machine and blender capable of homogenising complete frozen...

NB:

  - 4.4. Apparatus as specified in ISO 1442, for the determination of...
  - 4.5. Apparatus as specified in ISO 937, for the determination of...
5. Method
  - 5.1. Seven carcasses are taken at random from the quantity of...
  - 5.2. The preparation is commenced within the hour following the removal...
  - 5.3. The outside of the pack is wiped to remove superficial...
  - 5.4. The whole carcase of which the weight is P1 is...
  - 5.5. A sample of the homogenised material is taken and used...
  - 5.6. A sample of the homogenised material is also taken and...
6. Calculation of results
  - 6.1. The weight of water (W) in each carcase is given...
  - 6.2. The average weight of water (W A ) and protein...
  - 6.3. The theoretical physiological water content in grams as determined by...
  - 6.4. Air chilling Assuming that the minimum technically unavoidable water content...
  - 6.5. If the average water content (W A ) of the...

## ANNEX VIII

### DETERMINATION OF THE TOTAL WATER CONTENT OF POULTRY CUTS

1. Object and scope
2. Definitions and sampling procedures
3. Principle

Water and protein contents are determined in accordance with recognised...  
The highest permissible total water content of the poultry cuts...
4. Apparatus and reagents
  - 4.1. Scales for weighing the cuts and wrappings, accurate to at...
  - 4.2. Meat-axe or saw for cutting cuts into pieces of appropriate...
  - 4.3. Heavy-duty mincing machine and blender capable of homogenising poultry cuts...

NB:

  - 4.4. Apparatus as specified in ISO 1442, for the determination of...
  - 4.5. Apparatus as specified in ISO 937, for the determination of...
5. Method

**Changes to legislation:** There are outstanding changes not yet made to Commission Regulation (EC) No 543/2008. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details) [View outstanding changes](#)

---

- 5.1. Five cuts are taken at random from the quantity of...
  - 5.2. The preparation is commenced within the hour following the removal...
  - 5.3. The outside of the pack is wiped to remove superficial...
  - 5.4. The whole cut of which the weight is P1, is...
  - 5.5. A sample of the homogenised material is taken and used...
  - 5.6. A sample of the homogenised material is also taken and...
6. Calculation of results
    - 6.1. The weight of water (W) in each cut is given...
    - 6.2. The average weight of water (W A ) and protein...
    - 6.3. The mean physiological W/RP ratio as determined by this method...
    - 6.4. Assuming that the minimum technically unavoidable water content absorbed during...

## ANNEX IX

### CHECK ON ABSORPTION OF WATER IN THE PRODUCTION ESTABLISHMENT

1. At least once each working period of eight hours:
2. If necessary, remove the neck by cutting, leaving the neck...
3. Identify each carcass individually. Weigh each carcass and record its...
4. Re-hang the test carcasses on the evisceration line to continue...
5. Remove identified carcasses at the end of the drip line...
6. The sample consists of the first 20 carcasses recovered. They...
7. Remove identification from sample carcasses and allow the carcasses to...
8. Determine percentage moisture absorption by subtracting the total weight of...
9. Instead of manual weighing as described under points 1 to...
10. The result must not exceed the following percentages of the...
11. In cases where carcasses are chilled with an other chilling...

**Changes to legislation:** There are outstanding changes not yet made to Commission Regulation (EC) No 543/2008. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details) [View outstanding changes](#)

---

ANNEX X  
INDICATIONS REFERRED TO IN ARTICLE 16(6)

ANNEX XI  
LIST OF NATIONAL REFERENCE LABORATORIES

ANNEX XII  
Tasks and organisational structure of the board of experts in...  
Tasks of national reference laboratories

ANNEX XIIa  
Templates referred to in Article 18(1)

.....  
.....  
.....  
.....

ANNEX XIII

---

**Changes to legislation:** There are outstanding changes not yet made to Commission Regulation (EC) No 543/2008. Any changes that have already been made to the legislation appear in the content and are referenced with annotations. (See end of Document for details) [View outstanding changes](#)

---

- (1) [OJ L 299, 16.11.2007, p. 1](#). Regulation as last amended by Regulation (EC) No 470/2008 ([OJ L 140, 30.5.2008, p. 1](#)).
- (2) [OJ L 173, 6.7.1990, p. 1](#). Regulation as last amended by Regulation (EC) No 1029/2006 ([OJ L 186, 7.7.2006, p. 6](#)).
- (3) [OJ L 143, 7.6.1991, p. 11](#). Regulation as last amended by Regulation (EC) No 1474/2007 ([OJ L 329, 14.12.2007, p. 14](#)).
- (4) [OJ L 46, 21.2.1976, p. 1](#). Directive as last amended by Directive 2007/45/EC of the European Parliament and of the Council ([OJ L 247, 21.9.2007, p. 17](#)).

**Changes to legislation:**

There are outstanding changes not yet made to Commission Regulation (EC) No 543/2008. Any changes that have already been made to the legislation appear in the content and are referenced with annotations.

[View outstanding changes](#)

**Changes and effects yet to be applied to :**

- Recital 3 replacement by [EUR 2012/652 Regulation](#)
- Recital 4 replacement by [EUR 2012/652 Regulation](#)
- Recital 5 replacement by [EUR 2012/652 Regulation](#)
- Art. 5(1) words substituted by [S.I. 2019/1422 reg. 8\(6\)\(a\)](#) (This amendment not applied to legislation.gov.uk. Reg. 8(6)(a) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 14(18)(b))
- Recital 6 replacement by [EUR 2012/652 Regulation](#)
- Recital 7 replacement by [EUR 2012/652 Regulation](#)
- Recital 8 replacement by [EUR 2012/652 Regulation](#)
- Recital 11 replacement by [EUR 2012/652 Regulation](#)
- Recital 12 replacement by [EUR 2012/652 Regulation](#)
- Recital 13 replacement by [EUR 2012/652 Regulation](#)
- Art. 14 words substituted by [S.I. 2023/1246 reg. 3\(1\)](#)
- Recital 15 replacement by [EUR 2012/652 Regulation](#)
- Art. 15(1) words substituted by [S.I. 2019/1422 reg. 8\(14\)\(a\)\(ii\)](#) (This amendment not applied to legislation.gov.uk. Reg. 8(14)(a)(ii) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 14(18)(e))
- Recital 16 replacement by [EUR 2012/652 Regulation](#)
- Recital 17 replacement by [EUR 2012/652 Regulation](#)
- Recital 18 replacement by [EUR 2012/652 Regulation](#)
- Art. 20(1) words substituted by [S.I. 2019/1422 reg. 8\(18\)\(a\)](#) (This amendment not applied to legislation.gov.uk. Reg. 8(18)(a) substituted immediately before IP completion day by S.I. 2020/1453, regs. 1(2)(b), 14(18)(g))
- Recital 24 replacement by [EUR 2012/652 Regulation](#)