



Market transparency

Price reporting in the pigmeat sector

CDG – 14 November 2019



WHO AND WHAT

Weekly notifications - Annex I

Requirements relating to weekly price notifications referred to in Article 11

6. Meat

Content of the notification: prices for beef, pig and sheep carcasses and cuts and certain live cattle, calves and piglets in accordance with Regulation (EU) No 1308/2013 and for carcasses according to the classification of beef, pig and sheep carcasses expressed per 100 kg of product.

Member States concerned: for carcasses and live animals, all Member States. **For cuts, Member States whose national production represents 2% or more of Union production.**

Other: where in the opinion of the competent authority of the Member State concerned there are insufficient numbers of carcasses or live animals to notify, the Member State concerned may decide for the period in question to suspend the recording of prices for such carcasses or live animals and shall notify the Commission of the reason for its decision.

Concerning cuts, Member States concerned shall report prices for beef hindquarter, beef forequarter, beef minced meat, **pig meat loin, pig meat belly, pig meat shoulder, pig minced meat and pig meat ham.**

Buying prices

Content of the notification: retailers' and other food business operators' representative buying prices for **pig** and beef **minced meat**, expressed per 100 kg of product.



WHO AND WHAT

Market information- Annex III

Requirements relating to production and market information notifications as referred to in point (b) of Article 12

11. Meat

Content of the notification:

(a) beef: number and weight of classified carcasses per category and broken down by classes of conformation and fat cover;

(b) pig: number and weight of classified carcasses per classes of lean meat content;

(c) beef: number and weight of classified organic carcasses per category and broken down by classes of conformation and fat cover.

Period of notification: weekly for points (a) and (b), together with the price notification foreseen in Annex I paragraph 6, point (a); monthly for point (c), together with the price notification foreseen in Annex II paragraph 9.

Member States concerned: all Member States.



NEXT STEPS

Expert groups with Member States to:

- 1. Identify Member States already collecting prices for pig cuts;**
- 2. Verify cuts specifications and methodologies applied and share of best practices among experts;**
- 3. Identify possible common cuts specifications and products definitions (with stakeholders participation) to increase price comparability;**
- 4. Dependent from outcomes of points 3 and 4, product specifications included or not in in the ISAMM form;**
- 5. Publications of the Member States cuts specifications and price reporting methodologies to ensure full transparency and to explain possible price variations among Member States.**



Council Regulation (EEC) No 2658/87 on the tariff and statistical nomenclature and on the Common Customs Tariff*

CHAPTER 2 - MEAT AND EDIBLE MEAT OFFAL

Additional note 2A

Hams: the posterior (caudal) part of the half-carcase, including bones, with or without the foot, shank, rind or subcutaneous fat.

The ham(leg) is separated from the rest of the half-carcase, so that it includes, at most, the last lumbar vertebra.

Shoulders: the lower part of the fore-end whether or not containing the blade bone and attached muscles, including bones, with or without foot, shank, rind or subcutaneous fat.

Loins: the upper part of the half-carcase, extending from the first cervical vertebra to the caudal vertebrae, including bones, with or without the tenderloin, blade-bone, subcutaneous fat or rind. The loin is separated from the lower part of the half-carcase by a cut just below the vertebral column.

Bellies: the lower part of the half-carcase situated between the ham (leg) and the shoulder, commonly known as 'streaky', with or without bones, but with the rind and the subcutaneous fat;

* Last amendment: Commission Implementing Regulation (EU) 2019/1776 on the tariff and statistical nomenclature and on the Common Customs Tariff

Annex I (point 1.13) to Regulation (EC) No 853/2004

Minced meat means boned meat that has been minced into fragments and contains less than 1 % salt (point 1.13 of). The price to be reported is the price of **'minced pure beef'** as defined in part B of Annex VI to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

The price to be reported is the price of **'minced pure beef'** as defined in part B of Annex VI to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers.

PART B — SPECIFIC REQUIREMENTS CONCERNING THE DESIGNATION OF 'MINCED MEAT'

1. Composition criteria checked on the basis of a daily average:

	Fat content	Collagen/meat protein ratio ⁽¹⁾
— lean minced meat,	≤ 7 %	≤ 12 %
— minced pure beef,	≤ 20 %	≤ 15 %
— minced meat containing pigmeat,	≤ 30 %	≤ 18 %
— minced meat of other species,	≤ 25 %	≤ 15 %

⁽¹⁾ The collagen/meat protein ratio is expressed as the percentage of collagen in meat protein. The collagen content means the hydroxyproline content multiplied by a factor of 8.

To be defined:

- Fresh/frozen
- Packaging and quantity for selling and buying prices



THANKS YOU FOR YOUR ATTENTION