

**Brussels, 17 October 2025
(OR. en)**

**14174/25
ADD 1**

**AGRI 504
AGRIFIN 114
AGRIORG 120
DELECT 156**

COVER NOTE

From:	Secretary-General of the European Commission, signed by Ms Martine DEPREZ, Director
date of receipt:	6 October 2025
To:	Ms Thérèse BLANCHET, Secretary-General of the Council of the European Union
No. Cion doc.:	C(2025) 8100 final - ANNEXES 1 to 12
Subject:	ANNEXES to the Commission Delegated Regulation supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards marketing standards for poultrymeat, and repealing Commission Regulation (EC) No 543/2008

Delegations will find attached document C(2025) 8100 final - ANNEXES 1 to 12.

Encl.: C(2025) 8100 final - ANNEXES 1 to 12



EUROPEAN
COMMISSION

Brussels, 6.10.2025
C(2025) 8100 final

ANNEXES 1 to 12

ANNEXES

to the

Commission Delegated Regulation

supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards marketing standards for poultrymeat, and repealing Commission Regulation (EC) No 543/2008

ANNEX I

Names of poultry carcases referred to in Article 2, point (1)

	bg	es	cs	da	de	et	el	en	fr	hr	it	lv
1.	Пиле, бройлер	Pollo (de carne)	Kuře, brojler	Kylling, slagteky lling	Hähnch en Masthuh n	Broiler	Κοτόπο υλο Πετεινο ί και κότες (κρεατο παραγω γής)	Chicken , broiler	Poulet (de chair)	Pile, brojler	Pollo, ' <i>Broiler</i> ,	Cālis, broilers
2.	Петел, кокошк а	Gallo, gallina	Kohout, slepice, drůbež na pečení, nebo vaření	Hane, høne, suppehø ne	Suppenh uhn	Kukk, kana, hautami seks või keetmis eks mõeldud kodulin d	Πετεινοί και κότες (για βράσιμο)	Cock, hen, casserol e, or boiling fowl	Coq, poule (à bouillir)	Pijetao, kokoš, kokoš za pečenje ili kuhanje	Gallo, gallina Pollame da brodo	Gailis, vista (sautēša nai vai vārīšana i)
3.	Петел (угоен, скопен)	Capón	Kapoun	Kapun	Kapaun	Kohikuk k	Καπόνια	Capon	Chapon	Kopun	Cappon e	Kapauns
4.	Ярка, петле	Picantón , coquelet	Kuřátko, kohoute k	Poussin, Coquele t	Stubenk üken	Kana- ja kukktib ud	Νεοσσό ς, πετεινά ρ ι	Poussin, Coquele t	Poussin, coquelet	Mlado pile i mladi pijetao	Galletto	Cālītis
5.	мъжко	Gallo	Mladý	Hanekyl	Bruderh	Noorku	Πετεινά	Brother	Poulet	Mladi	Maschio	Jauns

	пиленце от генетич на линия на кокошк и носачки	joven	kohout	ling fra æglæg erlinjer	ahn	kk	ρι ωοπαρ αγωγικ ής φυλής	rooster	mâle de race pondeus e	pijetao	di gallina ovaiola	gailis
1.	(Млада) пуйка	Pavo (joven)	(Mladá) krůta	(Mini) kalkun	(Junge) Pute, (Junger) Truthah n	(Noor)k alkun	(Νεαροί) γάλοι και γαλοπού λες	(Young) turkey	Dindonn eau, (jeune) dinde	(Mladi) puran	(Giovan e) tacchino	(Jauns) tītars
2.	Пуйка	Pavo	Krůta	Avlskal kun	Pute, Truthah n	Kalkun	Γάλοι και γαλοπού λες	Turkey	Dinde (à bouillir)	Puran	Tacchin o/a	Tītars
1.	(Млада) патица, пате (млада) мускусн а патица, (млад) мюлар	Pato (joven o anadino) , pato de Barbaria (joven), pato cruzado (joven)	(Mladá) kachna, kachnê, (mladá) Pižmová kachna, (mladá) kachna Mulard	(Ung) and (Ung) berberia nd (Ung) mularda nd	Frühmas tente, Jungent e, (Junge) Flugente (Junge Mularde nte)	(Noor)p art, pardipoe g. (noor) muskus part, (noor) mullard	(Νεαρές) πάπιες ή παπάκια , (νεαρές) πάπιες Βαρβαρί ας, (νεαρές) παπιες mulard	(Young) duck, duckling , (Young) Muscov y duck (Young) Mulard duck	(Jeune) canard, caneton, (jeune) canard de Barbarie , (jeune) canard mulard	(Mlada) patka, (mlada) mošusna patka, (mlada) patka mulard	(Giovan e) anatra (Giovan e) Anatra muta (Giovan e) Anatra 'mulard' ,	(Jauna) pīle, pīlēns, (jauna) muskus pīle, (jauna) <i>Mulard</i> pīle
2.	Патица, мускусн	Pato, pato de	Kachna, Pižmová	Avlsand Avlsber	Ente, Flugente	Part, muskus	Πάτιες, πάτιες	Duck, Muscov	Canard, canard	Patka, mošusna	Anatra Anatra	Pīle, muskus

	a патица, мюлар	Barbaria , pato cruzado	kachna, kachna Mulard	beriand Avlsmul ardand	Mularde nte	part, mullard	Βαρβαρί ας πάτιες mulard	y duck, Mulard duck	de Barbarie (à bouillir), canard mulard (à bouillir)	patka, patka mulard	muta Anatra 'mulard ,	pīle, <i>Mu lard</i> pīle
1.	(Млада) гъска, гъсе	Oca (jovent), ansarón	Mladá husa, house	(Ung) gås	Frühmas tgans, (Junge) Gans, Jungmas tgans	(Noor)h ani, hanepoe g	(Νεαρές) χήνες ή χηνάκια	(Young) goose, gosling	(Jeune) oie ou oison	(Mlada) guska	(Giovan e) oca	(Jauna) zoss, zoslēns
2.	Гъска	Oca	Husa	Avlsgås	Gans	Hani	Χήνες	Goose	Oie	Guska	Oca	Zoss
1.	(Млада) токачка	Pintada (jovent)	Mladá perlička	(Ung) perlehøn e	(Junges) Perlhuh n	(Noor) pärk kana	(Νεαρές) φραγκό κοτεες	(Young) guinea fowl	(Jeune) pintade Pintadea u	(Mlada) biserka	(Giovan e) faraona	(Jauna) pērļu vistiņa
2.	Токачка	Pintada	Perlička	Avlsperl ehøne	Perlhuh n	Pärk kana	Φραγκό κοτεες	Guinea fowl	Pintade	Biserka	Faraona	Pērļu vistiņa

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
1.	Viščiukas, viščiukas broileris	Csirke, brojlercsi rke	Fellus, brojler	Kuiken, braadkui ken	Kurczę, broiler	Frango	Pui de carne, broiler	Kurča, brojler	Pitovni piščanec – brojler	Broileri	Kyckling , slaktkyck ling (broiler)
2.	Gaidys, višta, gaidys	Kakas, tyúk, sütésre	Serduk, tigieğa	Haan, hen soep- of	Kura rosółowa	Galo, galinha	Cocoș, găină sau carne de	Kohút, slipekka	Petelin, kokoš, perutnina	Kukko, kana	Tupp, höna, gryt-,

	(arba višta) troškinti arba virti	vagy főzésre szánt szárnyas	(tal-brodu)	stoofkip			pasăre pentru fiert		za pečenje ali kuhanje		eller kokhöna
3.	Kaplūnas	Kappan	Hasi	Kapoen	Kaplon	Capão	Clapon	Kapún	Kopun	Chapon (syöttökukko)	Kapun
4.	Viščiukas tabaka (arba poussin (coquelet) tipo viščiukas)	Csibe	Ghattuqa, coquelet	Piepkuien	Kurczątko	Franguito	Pui tineri	Kurčiatko	Mlad piščanec, mlad petelin (kokelet)	Kananpoika, kukonpoika	Poussin, coquelet
5.	Gaidžiukas	Fiatal kakas (bébikakas)	Serduq tat-tip brother	Jonghaan	Kogut typu nieśnego	Irmão de poedeira	Pui masculi de carne	Kohútik	Petelin lahkega tipa	Munintar otuinen kukkopoika	Värphöns tuppar
1.	Kalakučiuks	(Fiatal) pulyka	Dundjan (žghir fl-eta)	(Jonge) kalkoen	(Młody) indyk	Peru	Curcan (tânăr)	Mladá morka	(Mlada) pura	(Nuori) kalkkuna	(Ung) kalkon
2.	Kalakutas	Pulyka	Dundjan	Kalkoen	Indyk	Peru adulto	Curcan	Morka	Pura	Kalkkuna	Kalkon
1.	Ančiukas, muskusinis ančiukas, mulardinis ančiukas	Fiatal kacsas, (fiatal) pézsmakacsas, (fiatal) Mulard-kacsas	Papras (žghir fl-eta), papras žghiras (fellus ta' papras) m uskovy (žghir fl-eta),	(Jonge) eend, (Jonge) Barbarijs e eend (Jonge) „Mulard” -eend	(Młoda) kaczka tuczona, (Młoda) kaczka piżmowa, (Młoda) kaczka mulard	Pato, Pato Barbary, Pato Mulard	Rață (tânără), rață (tânără) din specia Cairina moschata, rață (tânără)	(Mladá kačica), káča, (Mladá) pižmová kačica, (Mladý) mulard	(Mlada) racas, račkas, (mlada) muškatna racas, (mlada) mulard racas	(Nuori) ankka, (Nuori) myskianka	(Ung) anka, ankunge (ung) mulardanka (ung) myskanka

			papra mulard				Mulard				
2.	Antis, muskusin è antis, mulardin è antis	Kacsa, pézsmak aca, Mulard-kacsa	Papra, papra <i>mu scovy</i> , papra <i>mulard</i>	Eend Barbarijs e eend „ <i>Mulard</i> ” -eend	Kaczka, Kaczka piżmowa, Kaczka mulard	Pato adulto, pato adulto <i>Ba rbary</i> , pato adulto <i>M ulard</i>	Rață, rață din specia Cairina moschata, rață Mulard	Kačica, Pyžmová kačica, Mulard	Raca, muškatna rasa, mulard rasa	Ankka, myskianka	Anka, mulardan ka, myskanka
1.	Žąsiukas	(Fiatal) liba	Wizża (żghira fl-eta), fellusa ta' wizża	(Jonge) gans	Młoda gęś	Ganso	Gâscă (tânără)	(Mladá) hus, húsa	(Mlada) gos, goska	(Nuori) hanhi	(Ung) gås, gåsunge
2.	Žąsis	Liba	Wizża	Gans	Gęś	Ganso adulto	Gâscă	Hus	Gos	Hanhi	Gås
1.	Perlinis viščiukas	(Fiatal) gyöngytyúk	Farghuna (żghira fl-eta)	(Jonge) parelhoe n	(Młoda) perliczka	Pintada	Bibilică adultă	(Mladá) perlička	(Mlada) pegatka	(Nuori) helmikana	(Ung) pärlhõna
2.	Perlinė višta	Gyöngyt yúk	Farghuna	Parelhoe n	Perlica	Pintada adulta	Bibilică	Perlička	Pegatka	Helmikana	Pärlhõna

Names of poultry cuts referred to in Article 2, point (2)

	bg	es	cs	da	de	et	el	en	fr	hr	it	lv
(a)	Половинка	Medio	Půlka	Halvt	Hälfte oder Halbes	Pool	Μισά	Half	Demi ou moitié	Polovica	Metà	Puse
(b)	Четвъртинка	Cuarto	Čtvrťka	Kvart	(Vorder-, Hinter-)	Veerand	Τεταρτημόριο	Quarter	Quart	Četvrt	Quarto	Ceturtdaļa

					Viertel							
(c)	Неразде лени задни четвърти нки	Cuartos traseros unidos	Neodděle ná zadní čtvrťka	Sammen hængend e lårstykke r	Hintervie rtel am Stück	Lahti lõikamat a koivad	Αδιαχώρι στα τεταρτημ όρια ποδιών	Unsepara ted leg quarters	Quarts postérieu rs non séparés	Neodvoje ne stražnje četvrti	Cosciotto	Nesadalīt as kāju ceturtdaļ as
(d)	Гърди	Pechuga	Prsa	Bryst	Brust, halbe Brust, halbierte Brust	Rind	Στήθος	Breast	Poitrine, blanc ou filet sur os	Prsa	Petto con osso	Krūtiņa
(e)	Бутче	Muslo y contram uslo	Stehno	Helt lår	Schenkel , Keule	Koib	Πόδι	Leg	Cuisse	Batak sa zabatkomp	Coscia	Kāja
(f)	Пилешк о бутче с част от гърба, прикреп ен към него	Cuarto trasero de pollo	Stehno kuřete s části zad	Kyllingel år med en del af ryggen	Hähnche nschenke l mit Rückenst ück, Hühnerk eule mit Rückenst ück	Koib koos seljaosag a	Πόδι από κοτόπουλ ο με ένα κομμάτι της ράχης	Chicken leg with a portion of the back	Cuisse de poulet avec une portion du dos	Pileći batak sa zabatkomp s dijelom leđa	Coscetta	Cāļa kāja ar muguras daļu
(g)	Бедро	Contram uslo	Horní stehno	Overlår	Obersche nkel, Oberkeul e	Kints	Μηρός (μπούτι)	Thigh	Haut de cuisse	Zabatak	Sovracco scia	ciska jeb šķiņķis
(h)	бедро с костта с част от гърба, прикреп ен към него	Contram uslo sin deshuesa r con una porción de espalda	Nevykost ěné stehno s části hřbetu	Ikke- udbenet lår med en del af ryggen	Nicht entbeinte r Obersche nkel mit Rückenst ück	Kondiga kints koos seljaosag a	Μηρός (μπούτι) με κόκαλο με μέρος της πλάτης	Bone-in thigh with a portion of the back	Cuisse non désossée avec une portion du dos attachée	Zabatak s kosti i dijelom leđa	Sovracco scia non disossata con unita parte del dorso	Neatkaul ota ciska jeb šķiņķis ar muguras daļu

(i)	Кълка	Muslo	Dolní stehno (Palička)	Underlår	Untersch enkel, Unterkeule	poolkoib	Κνήμη	Drumstick	Pilon	Batak	Fuso	Stilbs
(j)	Крило	Ala	Křídlo	Vinge	Flügel	Tiib	Φτερούγα	Wing	Aile	Krilo	Ala	Spārns
(k)	Неразделени крила	Alas unidas	Neoddělená křídla	Sammen hængende vinger	Beide Flügel, ungetrennt	Lahti lõikamata tiivad	Αδιαχώριστες φτερούγες	Unseparated wings	Ailes non séparées	Neodvojena krila	Ali non separate	Nesadalīt i spārni
(l)	Филе от гърди	Filete de pechuga	Prsní řízek	Brystfilet	Brustfilet, Filet aus der Brust, Filet	Rinnafilee	Φιλέτο στήθους	Breast fillet	Filet de poitrine, blanc, filet, noix	File od prsa	Filetto, fesa	Krūtiņas fileja
(m)	Филе от гърди с вилчата кост	Filete de pechuga con clavícula	Filety z prsou s klíční kostí	Brystfilet med ønskeben	Brustfilet mit Schlüsselbein	Rinnafilee koos rangluuga	Φιλέτο στήθους με κλειδοκόκαλο	Breast fillet with wishbone	Filet de poitrine avec clavicule	File od prsa s prsnom kosti	Petto (con forcella), fesa (con forcella)	Krūtiņas fileja ar atslēgas kaulu
(n)	Нетлъсто филе	Magret, magret	Magret, magret	Magret, magret	Magret, Magret	Rinnaliha („magret vði „magret“)	Maigret, magret	Magret, magret	Magret, magret	Magret	Magret, magret	<i>Magret, maigret</i>
(o)	вътрешно филе	Filete interior	Vnitřní filet	Inderfilet	Innenfilet	Rinnafilee sisetükk	Φιλετάκι	Inner fillet	Filet intérieur	Minifile	Filetto interno	Iekšējā fileja
(p)	ходила	Patas	Běháký	Fødder	Fuß	Kannused	Άκρα	Feet	Pattes	Nogica	Zampe	Pēdas
(q)	крачета	Garras	Pařáty	Ben	Klaue	Põiad	Πόδια	Paws	Parties inférieures	Stopala	Piedi	Pēdas pamatnes

									pattes			
(r)	шия	Cuello	Krk	Hals	Hals	Kael	Λαιμός	Neck	Cou	Vrat	Collo	Kakls
(s)	глава	Cabeza	Hlava	Hoved	Kopf	Pea	Κεφαλή	Head	Tête	Glava	Testa	Galva
(t)	пилешко филе с кожа	Suprema	Supreme	Supreme	Supreme	Väärttük k	Ανώτατο μέρος	Supreme	Suprême	File <i>supreme</i>	Suprema (supreme)	Krūtiņas fileja ar spārnu
(u)	вилчата кост	Fúrcula	Klíční kost	Ønskebe n	Schlüssel bein	Rangluu	οστούν του στέρνου	Wishbon e	Furcula (ou fourchett e)	Prsna kost	Forcella	Atslēgas kauls
(v)	лопатка (скапула)	Escápula	Lopatka	Bovblad	Scapula	Abaluu	ωμοπλάτ η	Scapula	Omoplat e	Lopatica	Scapola	Lāpstiņa

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
(a)	Pusė	Fél	Nofs	Helft	Półowka	Metade	Jumătăți	Polená hydina	Polovica	Puolikas	Halva
(b)	Ketvirtis	Negyed	Kwart	Kwart	Ćwiartka	Quarto	Sferturi	Štvrťka hydiny	Četrť	Neljänne s	Kvart
(c)	Neatskirt i ketvirčiai su šlaunelė mis	Összefüg gő combneg yedik	Il-kwarti ta' wara tas- saqajn, mhux separati	Niet- gescheid en achterkw arten	Ćwiartka tylna w całości	Quartos da coxa não separado s	Sferturi posteriora re neparate	Neoddele né hydínové stehná	Neločene četrti nog	Takanelj ännes	Bakdelsp art
(d)	Krūtinėlė	Mell	Sidra	Borst	Pierś, półowka piersi	Peito	Piept	Prsia	Prsi	Rinta	Bröst
(e)	Kulšėlė	Comb	Koxxa	Hele	Noga	Perna	Pulpă	Hydinov	Bedro	Koipireis	Klubba

				poot, hele dij		inteira		é stehno		i	
(f)	Viščiuko kulšelè su nugarèlès dalimi	Csirkeco mb a hát egy részével	Koxxa tat- tigieğa b'porzjon tad-dahar	Poot/dij met rugdeel (bout)	Noga kurczęca z częścią grzbietu	Perna inteira de frango com uma porção do dorso	Pulpă de pui cu o porțiune din spate atașată	Kuracie stehno s panvou	Piščančja bedra z delom hrbta	Koipireis i, jossa selkäosa	Kyckling klubba med del av ryggben
(g)	Šlaunelè	Felsőcom b	Il-biċċa ta' fuq tal-koxxa	Bovenpo ot, bovendij	Udo	Coxa	Pulpă superioar ă	Horné hydínové stehno	Stegno	Reisi	Lår
(h)	Šlaunelè su kaulu ir nugarèlès dalimi	Csontos felsőcom b a hát egy részével	Koxxa bl- ghadma b'biċċa mid- dahar imqabbd a magħha	Bovenpo ot/boven dij met rugdeel (bout) met been	Udo z kością z częścią grzbietu	Coxa não desossad a com uma porção do dorso	Partea de sus a pulpei cu os, cu o porțiune de spate atașată	Nevykost ené stehno s panvou	Stegno s kostmi z delom hrbta	Luullinen reisi, jossa on kiinni osa selkää	Överlår med del av ryggben
(i)	Blauzdel è	Alsócom b	Il-biċċa t'isfel tal-koxxa (drumstic k)	Onderpo ot, onderdij (Drumsti ck)	Podudzie	Perna	Pulpă inferioară	Dolné hydínové stehno	Krača	Koipi	Ben
(j)	Sparnelis	Szárny	Ġewnaħ	Vleugel	Skrzydło	Asa	Aripi	Hydinov é krídelko	Peruti	Siipi	Vinge
(k)	Neatskirt i sparneliai	Összefüg gő szárnyak	Ġwienah mhux separate	Niet- gescheid en vleugels	Skrzydła w całości	Asas não separadas	Aripi neparat e	Neoddele né hydínové krídla	Neločene peruti	Siivet kiinni toisissaan	Samman hängande vingar
(l)	Krūtinėlė s filė	Mellfilé	Flett tas- sidra	Borstfilet	Filet z piersi	Carne de peito	Piept dezosat	Hydinov ý rezeň	Prsni file	Rintafile e	Bröstfilé

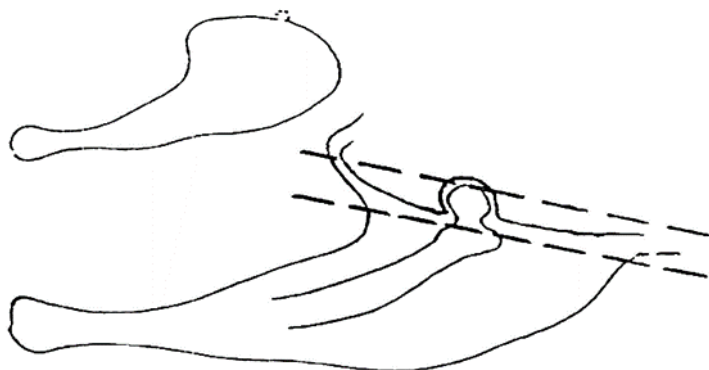
(m)	Krūtinėlės filė su raktikauliu	Mellfilé villacsontal	Flett tasidra bilwishbone	Borstfilet met vorkbeen	Filet z piersi z obojczykiem	Carne de peito com fúrcula	Piept dezosat cu osul iadeş	Hydinov ý rezeň s kost'ou	Prsni file s prsno kostjo	Rintafile e solisluinen	Bröstfilé med nyckelben
(n)	<i>Magret, maigret</i> tipo anties (arba žąsies) krūtinėlės filė	Börös kacsamel lfilé vagy börös libamellfilé (magret, maigret)	<i>Magret, maigret</i>	Magret	Magret	<i>Magret, maigret</i>	Tacâm de pasăre, Spinări de pasăre	Magret	Magret	Magret, maigret	Magret, maigret
(o)	Vidinė filė	Belső filé	Flett intern	Binnenfilet	Filet wewnętrżny	Filete interior	File interior	Vnútorné filé	Notranji file	Sisäfilee	Innerfilé
(p)	Kojos	Láb	Saqajn	Voet	Stopy	Patas	Picior	Nohy	Stopalo	Jalka	Fötter
(q)	Pėdos	Talp	Is-saqajn bid-dwiefer tal-annimal	Klauw	Łapy	Pés	Labe	Nôžky	Spodnji del stopala	Varvasos a	Tåpartier
(r)	Kaklelis	Nyak	Ghonq	Hals	Szyja	Pescoço	Gât	Krk	Vrat	Kaula	Hals
(s)	Galva	Fej	Ras	Kop	Głowa	Cabeça	Cap	Hlava	Glava	Pää	Huvud
(t)	Krūtinėlės su sparno dalimi	Mellfilé szárnytvél („supremé”)	Suprem	Suprême	Filet <i>supreme</i>	Supremo	Supremă	<i>Supreme</i>	Prsi brez kosti s kožo in nadlahtnico	Supreme	Suprême
(u)	Krūtinka ulio išsišakojimas	Villacson t	Klavikola	Vorkbeen	Obojczyk	Fúrcula	Claviculă	Kľúčna kost'	Ključnica	Solisluu	Nyckelben

(v)	Mentë	Lapocka	Skapula	Schouder blad	Łopatka	Escápula	Scapulă	Lopatka	Lopatica	Lapaluu	Skulderbl ad
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ANNEX II

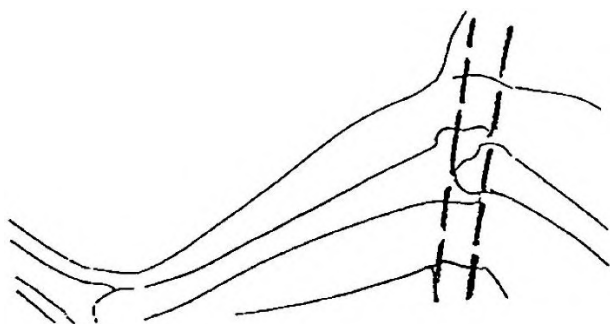
Cut separating thigh/leg and back referred to in Article 2, point 2, second subparagraph

- delineation of hip joint



Cut separating thigh and drumstick

- delineation of knee joint



ANNEX III

Description of freezer burn as referred to in Article 8(3), point (d)

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 produce changes:

- in the original colour (mostly getting paler), or
- in flavour and smell (flavourless or rancid), or
- in texture (dry, spongy).

ANNEX IV

Chilling methods referred to in Article 9

	bg	es	cs	da	de	et	el	en	fr	hr	it	lv
1.	Въздушно охлаждане	Refrigeración por aire	Vzduchem (Chlazení vzduchem)	Luftkøling	Luftkühlung	Õhkjahutus	Ψύξη με αέρα	Air chilling	Refroidissement à l'air	Hlađenje je strujanje m zraka	Raffreddamento ad aria	Dzesēšana ar gaisu
2.	Въздушно-душево охлаждане	Refrigeración por aspersión ventilada	Vychlazením proudem vzduchu s postříkáním	Luftspray køling	Luft-Sprühkühlung	Õhkpiiserdusjahutuss	Ψύξη με ψεκασμό	Air spray chilling	Refroidissement par aspersion ventilée	Hlađenje je raspršivanje m zraka	Raffreddamento per aspersione ventilazione	Dzesēšana ar gaisu un smidzināšanu
3.	Охлаждение чрез потапяне	Refrigeración por inmersión	Ve vodní lázni ponořením	Neddypningskøling	Gegenstrom-Tauchkühlung	Sukeljahutus	Ψύξη με βύθιση	Immersion chilling	Refroidissement par immersion	Hlađenje je uranjanje m u vodu	Raffreddamento per immersione	Dzesēšana iegremdējot

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
1.	Atšaldymas oru	Levegős hűtés	Tkessih bl-arja	Luchtkoeling	Owiewowa	Refrigeração por ventilação	Refrigerație în aer	Chladené vzduchom	Zračno hlajenje	Ilmajäähdytys	Luftkylning
2.	Atšaldymas drėgnu	Permetezés	Tkessih b'air	Lucht-sproeikoe	Owiewowo-	Refrigeração por	Refrigerație prin	Chladené sprejovan	Hlajenje s	Ilmasprayjäähdyt	Evaporativ kylning

	oru	hütés	spray	ling	natrysko wa	aspersão e ventilaça o	duşare cu aer	ím	pršenjem	ys	
3.	Atšaldym as panardin ant	Bemerité ses hütés	Tkessih b'immers joni	Dompelk oeling	Zanurzen iowa	Refrigera ção por imersão	Refrigera re prin imersiun e	Chladené vo vode	Hlajenje s potapljan jem	Vesijääh dytys	Vattenky lning

ANNEX V

Types of farming referred to in Article 10(1)

	bg	es	cs	da	de	et	el	en	fr	hr	it	lv
(a)	Хранена с ... % ... гъска, хранена с овес	Alimentado con ... % de ... Oca engordada con avena	Krmena (čím) ... % (čeho) ... Husa krmená ovsem	Fodret med ... Havrefodret gås	Mast mit ... % ... Hafermastgans	Söödetud ..., mis sisaldab ... % ... Kaeraga toidetud hani	Έχει τροφοι με ... % ... Χήνα που παχάινεται με βρώμη	Fed with ... % of ... Oats fed goose	Alimenté avec ... % de ... Oie nourrie à l'avoine	Hranjeno s ... % ... Guska hranjena zob Oca	Alimentato con il ... % di ... Oca ingrassata con avena	Barība ar ... % ... ar auzām barotas zosis
(b)	Εκстензивно закрито (отгледан на закрито)	Extensivo en interior	Extenzivní v hale	Ekstensivt staldopdræt (skrabe ...)	Extensive Bodenhaltung	Ekstensiivne seespidamine (lindlas pidamine)	Εκτατικής εκτροφής	Extensive indoor (barnreared)	Élevé à l'intérieur: système extensif	Ekstenzivan uzgoj zatvorenim objektima	Estensivo al coperto	Turēšana galvenokārt telpās (“Audzēti kūti”)
(c)	Свободен начин на отглеждане	Campero	Volný výběh	Fritgående	Freilandhaltung	Vabapidamine	Ελεύθερης βοσκής	Free range	Sortant à l'extérieur	Slobodan uzgoj	All'aperto	Brīvā turēšana
(d)	Традиционен свободен начин на отглеждане	Campero tradicional	Tradiční volný výběh	Frilands ...	Bäuerliche Freilandhaltung	Traditsiooniline vabapidamine	Πτηνοτροφείο παραδοσιακά ελεύθερης βοσκής	Traditional free range	Fermier- élevé plein air	Tradicionalni slobodan uzgoj	Rurale all'aperto	Tradicionālā brīvā turēšana
(e)	Свободен начин на отглеждане – пълна свобода	Campero criado en – total libertad	Volný výběh – úplná volnost	Frilands ... opdrættet i fuld frihed	Bäuerliche Freilandhaltung Unbegrenzter Auslauf	Täieliku liikumisvabadusega traditsiooniline vabapidamine	Πτηνοτροφείο απεριόριστης τροφής	Free-range – total freedom	Fermier- élevé en liberté	Slobodan uzgoj – neograničeni ispust	Rurale libertà	in Pilnīgā brīvība

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
(a)	Lesinta ... % ... Avižomis penėtos žąsys	... %-ban ...- val/vel etetve Zabbal etetett liba	Mitmugh a bi ... % ta' ... Wizža mitmugh a bilhafur	Gevoed met ... % ... Met haver vetgemes te gans	Żywione z udziałem ... % ... tucz owsiany (gęsi)	Alimenta do com ... % de ... Ganso engordad o com aveia	Furajate cu ... % de ... Gâște furajate cu ovăz	Křmené ... % ... husi křmené ovsom	Krmljeno z ... % gos, krmljena z ovsom	Ruokittu rehulla, joka sisältää ... % Kauralla ruokittu hanhi	Utfodrad med ... % ... Havreutf odrad gås
(b)	Ekstensy vus paukščių auginima s patalpose (tvartuos e)	Istállóba n külterjese n tartott	Imrobbij a ġewwa: sistema estensiva	Scharrel ... binnenge houden	Ekstensy wny chów ściółkow y	Produção extensiva em interior	Crescute în spații închise – sistem extensiv	Chované na hlbokej podstielk e (chov v hale)	Ekstenzi vna zaprtá reja	Laajaper äinen sisäkasva tus	Extensivt uppfödd inomhus
(c)	Laisvai auginami paukščiai	Szabadta rtás	Trobbija fil-beraħ (free range)	Scharrel ... met uitloop	Chów wybiego wy	Produção em semiliber dade	Creștere liberă	Výbehov ý chov (chov v exteriéri)	Prosta reja	Vapaa laidun	Tillgång till utomhus vistelse
(d)	Tradicišk ai laisvai auginami paukščiai	Hagyomá nyos szabadtar tás	Trobbija fil-beraħ tradizzjo nali	Boerensc harrel ... met uitloop Hoeve ... met uitloop	Tradycyj ny chów wybiego wy	Produção ao ar livre	Creștere liberă tradiționa lă	Chované navol'no	Tradicion alna prosta reja	Vapaa laidun – perintein en kasvatust apa	Tradition ell utomhus vistelse
(e)	Visiškoje laisvėje auginami paukščiai	Teljes szabadtar tás	Trobbija fil-beraħ – libertà totali	Boerensc harrel ... met vrije uitloop Hoeve ...	Chów wybiego wy bez ogranicze ń	Produção em liberdade	Creștere liberă totală	Úplne vol'ný chov	Prosta reja – neomejen izpust	Vapaa laidun – täydellin en liikkuma	Uppfödd i full frihet

				met vrije uitloop						vapaus	
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ANNEX VI

Conditions referred to in Article 10(1)

(a) Fed with ...% of ...

Reference to the following particular feed ingredients presumes:

- (i) in the case of cereals, they account for at least 65% by weight of the feed formula given during the greater part of the fattening period, which may not include 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;
- (ii) in the case of pulses or green vegetables they account for at least 5% by weight of the feed formula given during most of the fattening period;
- (iii) in the case of dairy products, they account for at least 5% by 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 3 weeks not less than 500 g of oats per day.

(b) Extensive indoor (barn-reared)

Use of this term implies:

- (i) the stocking rate per m² floor space does not exceed, in the case of:
 - chickens, young cocks, capons: 15 birds but not more than 25 kg liveweight,
 - ducks, guinea fowl, turkeys: 25 kg liveweight,
 - geese: 15 kg liveweight,
- (ii) 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,
 - young cocks: 90 days or later,
 - capons: 140 days or later.

(c) Free range

Use of this term implies:

(i) the stocking rate in the house and the age of slaughter are in accordance with the limits fixed under point (b), except for chickens, for which the stocking rate may be increased to 27,5 kg liveweight per m², but not more than 13 birds, and for capons, for which the stocking rate shall not exceed 7,5 and not more than 27,5 kg liveweight per m²;

(ii) 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:

- 1 m² per chicken or guinea fowl,
- 2 m² per duck or per capon,
- 4 m² 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),

(iii) the feed formula used in the fattening stage contains at least 70 % of cereals;

(iv) the poultryhouse is provided with popholes of a combined length at least equal to 4 m per 100 m² surface of the house. Each pophole for goose has to be at least 4 m.

(d) Traditional free range

Use of this term implies:

(i) the indoor stocking rate per m² 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 m² floor space and which remain open at night, the stocking rate may be increased to 20, but not more than 40 kg liveweight per m²,
- 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 25 kg liveweight,
- turkeys: 6,25 (up to 7 weeks of age: 10) but not more than 35 kg liveweight,
- geese: 5 (up to 6 weeks of age: 10), 3 during last 3 weeks of fattening if kept in clausturation, but not more than 30 kg liveweight;

(ii) the total usable area of poultryhouses at any single production site does not exceed 1 600 m²;

(iii) 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;
- (iv) the poultryhouse is provided with popholes of a combined length at least equal to 4 m per 100 m² surface of the house;
- (v) there is continuous daytime access to open-air runs at least as from the age of:
- 6 weeks in the case of chickens, and capons,
 - 8 weeks in the case of ducks, geese, guinea fowl and turkeys;
- (vi) open-air runs comprise an area mainly covered by vegetation amounting to at least:
- 2 m² per chicken or Muscovy or Peking duck or guinea fowl,
 - 3 m² per Mulard duck,
 - 4 m² per capon, as from 92 days (2 m² up to 91st day),
 - 6 m² per turkey,
 - 10 m² 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),
- (vii) the birds fattened are of a slow growing strain,
- (viii) the feed formula used in the fattening stage contains at least 70 % of cereals,
- (ix) 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 guinea fowl,
 - 140 days for turkeys and geese marketed whole for roasting,
 - 98 days for female turkeys intended for cutting up,
 - 126 days for male turkeys intended for cutting up,
 - 95 days for geese intended for the production of foie gras and magret,
 - 60 days for young geese (goslings),
- (x) finition in clausturation does not exceed:
- or chickens after 90 days of age: 15 days,
 - for capons: 4 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 implies conformity with the criteria set out under point (d), except that the birds shall have continuous daytime access to open-air runs of unlimited area.

In the event of restrictions, including veterinary restrictions adopted under Union law to protect public and animal health, having the effect of restricting the access of poultry to open-air runs, poultry reared in accordance with the production methods described in the first subparagraph, points (c), (d) and (e), with the exception of guinea fowls reared in percherries, may continue to be marketed with a special reference to the method of rearing for the duration of the restriction.

ANNEX VII

Maximum water content in chicken carcasses referred to in Article 14(1)

The total water content in chickens, determined by the method of analysis described in Annex I to Implementing Regulation (EU) 2025/XXX [OP: please insert the reference to C(2025)8101], is compared with the limit value given by the following formulae:

(a) Air chilling

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 2%¹, the highest permissible limit for the total water content (W_G) in grams as determined by this method is given by the following formula (including confidence interval):

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

(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 (W_G) in grams as determined by this method is given by the following formula (including confidence interval):

chickens: $W_G = 3,79 \times RP_A + 42$.

(c) Immersion chilling

Assuming a technically unavoidable water absorption during preparation of 7%¹ the highest permissible limit for the total water content (W_G) in grams as determined by this method is given by the following formula (including confidence interval):

chickens: $W_G = 3,93 \times RP_A + 42$.

(d) Other chilling methods or a combination of two or more of the methods defined in Article 9

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 2%¹, the highest permissible limit for the total water content (W_G) in grams as determined by this method is given by the following formula (including confidence interval):

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

If the average water content (W_A) of the seven carcasses as calculated under point 6.2 of Annex I to Implementing Regulation (EU) 2025/XXX [OP: please insert the reference to C(2025)8101] does not exceed the value given in point 1 (W_G), the quantity of poultry subjected to the check shall be considered up to standard.

¹ Calculated on the basis of the carcass, exclusive of absorbed extraneous water.

ANNEX VIII

Maximum water content in poultrymeat cuts referred to in Article 14(2)

The total water content in poultrymeat cuts, determined by the method of analysis described in Annex II to Implementing Regulation (EU) 2025/XXX[OP: please insert the reference to C(2025)8101], is compared with the limit values as follows:

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 2%, 4% or 6% ⁽²⁾ depending on the type of products and chilling methods applied, the highest permissible W/RP (ratio between the total water and protein content) ratios as determined by this method are 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

² 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.

In case of other chilling methods or a combination of two or more of the methods defined in Article 9, the unavoidable water content is assumed to amount to 2% and the highest permissible W/PR ratios are those fixed for the air chilling method in the table above.

If the average W_A/RP_A ratio of the five cuts as calculated from the values under point 6.2 of Annex II to Implementing Regulation (EU) 2025/XXX[OP: please insert the reference to C(2025)8101] does not exceed the ratio given in this Annex, the quantity of poultry cuts subjected to the check is considered up to standard.

ANNEX IX

Maximum levels of water absorbed in chicken carcasses referred to in Article 14(3)

The total water absorbed in chicken carcasses, determined by the method described in Annex III to Implementing Regulation (EU) 2025/XXX[OP: please insert the reference to C(2025)8101] is compared with the limit values as follows:

1. The result must 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%,
 - air-spray chilling: 2,0%,
 - immersion chilling: 4,5%.
2. In cases where carcasses are chilled with another chilling method or a combination of two or more of the methods defined in Article 9, the maximum percentage of water content shall not exceed 0 % of the original weight of the carcase.

ANNEX X

INDICATIONS REFERRED TO IN ARTICLE 14(4)

- in Bulgarian: Съдържанието на вода превишава нормите на ЕС
- in Spanish: Contenido en agua superior al límite UE
- in Czech: Obsah vody překračuje limit EU
- in Danish: Vandindhold overstiger EU-Normen
- in German: Wassergehalt über dem EU-Höchstwert
- in Estonian: Veesisaldus ületab EL normi
- in Greek: Περιεκτικότητα σε νερό ανώτερη του ορίου ΕΕ
- in English: Water content exceeds EU limit
- in French: Teneur en eau supérieure à la limite UE
- in Croatian: Sadržaj vode prelazi ograničenje EU
- in Italian: Tenore d'acqua superiore al limite UE
- in Latvian: Ūdens saturs pārsniedz ES noteikto normu
- in Lithuanian: Vandens kiekis viršija ES nustatytą ribą
- in Hungarian: Víztartalom meghaladja az EU által előírt határértéket
- in Maltese: Il-kontenut ta' l-ilma superjuri għal-limitu UE
- in Dutch: Watergehalte hoger dan het EU-maximum
- in Polish: Zawartość wody przekracza normę UE
- in Portuguese: Teor de água superior ao limite UE
- in Romanian: Conținutul de apă depășește limita UE
- in Slovak: Obsah vody presahuje limit EU
- in Slovenian: Vsebnost vode presega EU omejitev
- in Finnish: Vesipitoisuus ylittää EU-normin
- in Swedish: Vattenhalten överstiger den halt som är tillåten inom EU

ANNEX XI

Tasks and organisational structure of the board of experts in monitoring water content in poultrymeat referred to in Article 16

The board of experts shall be responsible for the following tasks:

- (a) supplying information on analytical methods and comparative testing regarding the water content of poultrymeat to the national reference laboratories;
- (b) coordinating the application by the national reference laboratories of the methods referred to in point (a), by organising comparative testing, and proficiency testing in particular;
- (c) supporting the national reference laboratories in proficiency testing by providing scientific support for statistical data evaluation and reporting;
- (d) coordinating the development of new analytical methods and informing the national reference laboratories of progress made in this area;
- (e) providing scientific and technical assistance to the Commission, especially in cases where the results of analyses are contested between Member States.

The board of experts shall be organised as follows:

The board of experts in monitoring water content in poultrymeat shall consist of representatives of the Directorate-General Joint Research Centre (JRC) — Institute for Reference Materials and Measurements (IRMM), of the Directorate-General for Agriculture and Rural Development and of three national reference laboratories. The representative of IRMM shall act as the chairperson of the board and shall appoint the national reference laboratories on a rotational basis. The Member State authority responsible for the national reference laboratory selected shall subsequently appoint individual experts in monitoring water content in food to serve on the board. Through annual rotation, one participating national reference laboratory shall be replaced at a time, so as to ensure a degree of continuity on the board. Expenses incurred by the Member States' experts and/or the national reference laboratories in the exercise of their functions referred to in the first paragraph shall be borne by the respective Member States.

ANNEX XII

Correlation table referred to in Article 17

Regulation (EC) No 543/2008	This Regulation	Implementing Regulation (EU) 2025/...[OP: please insert the reference to C(2025)8101]
Article 1	Article 2	-
Article 2	Article 3	Article 3(1)
Article 3	Article 4	-
Article 4	Article 5	-
Article 5	Article 6	-
Article 6	Article 7	-
Article 7	Article 8	-
Article 8	-	Article 3
Article 9	-	-
Article 10	Article 9	-
Article 11	Article 10	-
Article 12	Article 11	Article 4
Article 13	Article 12	-
Article 14	Article 13	-
Article 15	Article 14	Article 5
Article 16	Article 14(4)	Article 6
Article 17	-	Article 7
Article 18	Article 15	-
Article 19	Article 16	-
Article 20	Article 14	Article 8