



**COMMISSION DELEGATED REGULATION (EU) 2026/343**

**of 6 October 2025**

**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**

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007 <sup>(1)</sup>, and in particular Article 75(2), Article 79, Article 86, point (a), and Article 89 thereof,

Whereas:

- (1) In its communication of 20 May 2020 entitled ‘A Farm to Fork Strategy for a fair, healthy and environmentally-friendly food system’ <sup>(2)</sup>, the Commission announced the revision of marketing standards to provide for the uptake and supply of sustainable agricultural products and to reinforce the role of sustainability criteria taking into account the possible impact of these standards on food loss and waste. Within this context the existing poultrymeat marketing standards should also be modified taking into account technical developments and consumer demand and the evolution of avian influenza as a risk factor for producers of free range poultrymeat.
- (2) Regulation (EU) No 1308/2013 repealed and replaced Council Regulation (EC) No 1234/2007 <sup>(3)</sup>. Part II, Title II, Chapter I, Section 1, of Regulation (EU) No 1308/2013 lays down rules on marketing standards for poultrymeat and empowers the Commission to adopt delegated and implementing acts in that respect. In order to ensure the smooth functioning of the poultrymeat market in the new legal framework, certain rules have to be adopted by means of such acts. This Regulation and Commission Implementing Regulation (EU) 2026/344 <sup>(4)</sup> should replace Commission Regulation (EC) No 543/2008 <sup>(5)</sup>, which should therefore be repealed.
- (3) In order to allow for the smooth functioning of the poultrymeat market, marketing standards for poultrymeat should cover the classification criteria, the presentation, marking and packing requirements, the type of farming and production method, the preservation and handling, the use of optional reserved terms, the tolerance levels and the conditions for imports. Since all these aspects are closely interlinked, the rules on marketing standards for poultrymeat should be maintained as a coherent set of rules, and therefore be laid in one delegated act.
- (4) In order to provide for the marketing of poultrymeat in different classes according to conformation and appearance, it is necessary to lay down definitions relating to species, age and presentation in the case of carcasses, and anatomical conformation and content in the case of poultry cuts. In the case of the product known as ‘foie gras’ the high value and consequent risk of fraudulent practices make it necessary to lay down especially precise minimum marketing standards.

<sup>(1)</sup> OJ L 347, 20.12.2013, p. 671, ELI: <http://data.europa.eu/eli/reg/2013/1308/oj>.

<sup>(2)</sup> COM(2020) 381 final.

<sup>(3)</sup> Council Regulation (EC) No 1234/2007 of 22 October 2007 establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (Single CMO Regulation) (OJ L 299, 16.11.2007, p. 1, ELI: <http://data.europa.eu/eli/reg/2007/1234/oj>).

<sup>(4)</sup> Commission Implementing Regulation (EU) 2026/344 of 6 October 2025 laying down rules for the application of Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards marketing standards for poultrymeat (OJ L, 2026/344, 17.2.2026, ELI: [http://data.europa.eu/eli/reg\\_impl/2026/344/oj](http://data.europa.eu/eli/reg_impl/2026/344/oj)).

<sup>(5)</sup> 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 (OJ L 157, 17.6.2008, p. 46, ELI: <http://data.europa.eu/eli/reg/2008/543/oj>).

- (5) It is not necessary for those standards to be applied to certain products and presentations which are of local or otherwise limited importance. However, names under which such products are sold should not be such as to mislead the consumer to a material degree by causing confusion him to confuse these products with products which are subject to the standards. Similarly, additional descriptive terms used to qualify the names of such products should also be subject to the standards.
- (6) With a view to the uniform application of this Regulation, the terms 'carcase', 'cuts' and 'marketing' should be defined.
- (7) Storage and handling temperature is of crucial importance to the maintenance of high standards of quality. Therefore, it is appropriate to lay down a minimum temperature at which chilled poultrymeat products are to be kept as well as on tolerances regarding such minimum temperature.
- (8) Among the indications which may optionally be used on the labelling are those concerning the method of chilling and particular types of farming. The use of the latter, in the interest of consumer protection, needs to be subject to compliance with closely defined criteria concerning husbandry conditions, age at slaughter, length of fattening period or feed composition.
- (9) When 'free-range farming' is indicated on the label for meat from ducks and geese kept for foie gras production, it is necessary also to provide an indication of the latter on the label to ensure that the consumer has full information on the products' characteristics.
- (10) In the interest of consumer protection, Member States should exercise permanent surveillance of the compatibility of poultrymeat products sold in their territories with Union law, including the marketing standards and any national measures adopted pursuant to those provisions. Undertakings using terms referring to particular types of farming should be inspected and maintain detailed records for this purpose.
- (11) In view of the specialised nature of the inspections, the competent authorities of the Member States concerned should be able to delegate responsibility for them to properly qualified and duly licensed outside bodies, without prejudice to appropriate supervision and precautions. Rules should be laid down for this purpose.
- (12) Operators in third countries may wish to make use of the optional indications concerning chilling methods and types of farming. In order to ensure that consumers benefit from accurate and reliable information, provision should be made for them to do so, subject to appropriate certification by the competent authority of the third country concerned, which appears on a list established by the Commission.
- (13) In order to avoid consumer deception, and in view of economic and technological developments in the production of poultrymeat, the maximum water content of poultrymeat should be fixed and a monitoring system both in slaughterhouses and at all marketing stages should be defined without violating the principle of the free circulation of products in the single market.
- (14) Water absorption in the production establishment should be verified and reliable methods for the determination of the content of water added during the preparation of carcasses of frozen or quick-frozen poultry should be established without a distinction being made between physiological liquid and other water originating from the preparation of the poultry given that such a distinction would entail practical difficulties.
- (15) The marketing of non-conforming poultrymeat without a suitable indication on the packaging should be prohibited. As a result, it is necessary to adopt rules with regard to the indications to be marked on individual and bulk packaging depending on their destination so as to facilitate checks and to ensure that they are not used other than for their intended use.
- (16) Union and national reference laboratories should be designated for the harmonisation of requirements concerning water content,

HAS ADOPTED THIS REGULATION:

#### Article 1

##### Subject matter

This Regulation supplements Regulation (EU) No 1308/2013 with rules on the marketing standards for poultrymeat, in particular:

- (a) the classification criteria and definitions;
- (b) the presentation, marking and packing requirements;
- (c) the type of farming and production method;
- (d) the preservation and handling;
- (e) the use of optional reserved terms;
- (f) the tolerance levels;
- (g) the conditions for imports.

#### Article 2

##### Scope

This Regulation applies to the products listed in this Article. Products other than those referred to in this Article may be marketed in the Union only under names which do not mislead the consumer by allowing confusion with those referred to in this Article or with indications provided for in Article 10, in compliance with the provisions laid down in Regulation (EU) No 1169/2011 of the European Parliament and of the Council <sup>(6)</sup>.

For the purposes of this Regulation the products referred to in Article 75(1), point (g), of Regulation (EU) No 1308/2013 are defined as follows and the corresponding terms in the other official languages of the Union are listed in Annex I:

- (1) Poultry carcasses:
  - (a) DOMESTIC FOWL (*Gallus domesticus*):
    - (i) chicken, broiler: fowl in which the tip of the sternum is flexible (not ossified);
    - (ii) cock, hen, casserole or boiling fowl: fowl in which the tip of the sternum is rigid (ossified);
    - (iii) 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;
    - (iv) poussin, coquelet: chicken of less than 650 g carcass 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. Member States may apply Article 4 of Implementing Regulation (EU) 2026/344 for the checking of this slaughter age;
    - (v) brother rooster: male chicken of laying strains in which the tip of the sternum is rigid but not completely ossified and of which the age at slaughter is at least 70 days;
  - (b) TURKEYS (*Meleagris gallopavo dom.*):
    - (i) (young) turkey: bird in which the tip of the sternum is flexible (not ossified);
    - (ii) turkey: bird in which the tip of the sternum is rigid (ossified);

<sup>(6)</sup> 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, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 (OJ L 304, 22.11.2011, p. 18, ELI: <http://data.europa.eu/eli/reg/2011/1169/oj>).

- (c) DUCKS (*Anas platyrhynchos* dom., *Cairina moschata*), Mulard ducks (*Cairina moschata* x *Anas platyrhynchos*):
- (i) young duck or duckling, (young) Muscovy duck, (young) Mulard duck: bird in which the tip of the sternum is flexible (not ossified);
  - (ii) duck, Muscovy duck, Mulard duck: bird in which the tip of the sternum is rigid (ossified);
- (d) GEESE (*Anser anser* dom.):
- (i) (young) goose or gosling: bird in which the tip of the sternum is flexible (not ossified). The fat layer all over the carcass is thin or moderate; the fat of the young goose may have a colour indicative of a special diet;
  - (ii) goose: bird in which the tip of the sternum is rigid (ossified); a moderate to thick fat layer is present all over the carcass;
- (e) GUINEA FOWL (*Numida meleagris domesticus*):
- (i) (young) guinea fowl: bird in which the tip of the sternum is flexible (not ossified);
  - (ii) guinea fowl: bird in which the tip of the sternum is rigid (ossified).

For the purposes of this Regulation, variants of the terms referred to in the first subparagraph, points (a) to (e), relating to sex shall be construed as equivalent.

(2) Anatomical poultry cuts:

- (a) half: half of the carcass, obtained 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 it, 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) bone-in thigh with a portion of the back: A bone-in thigh with back portion is produced by cutting a leg quarter at the joint between the tibia and the femur. The weight of the back does not exceed 35 % of that of the whole cut. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The oil gland, tail, and meat adjacent to the ilium (oyster meat) may or may not be present;
- (i) drumstick: the tibia and fibula together with the surrounding musculature. The two cuts shall be made at the joints;
- (j) wing: the humerus, radius, and ulna, together with the surrounding musculature, 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;
- (k) 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;
- (l) breast fillet: the whole or half of the inner or outer breast deboned, i.e. without sternum and ribs. In the case of turkey breast, the fillet may comprise the deep pectoral muscle only;
- (m) 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;

- (n) magret, maigret: breast fillet of ducks and geese referred to in point (3) comprising skin and subcutaneous fat covering the breast muscle, without the deep pectoral muscle;
- (o) inner fillet: A tenderloin is produced by separating the inner pectoral muscle from the breast and the sternum. The inner fillet consists of a single intact muscle with or without the embedded tendon;
- (p) feet: A foot is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin;
- (q) paws: A paw is produced by cutting a carcass leg approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin;
- (r) neck: The neck is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat;
- (s) head: The head is produced by cutting the carcass at the upper neck and removing the carcass. The head consists of the skull bones and contents with attached beak, meat, and skin;
- (t) supreme: half of the fillet without the bone, with the first phalanx of the attached wing and with skin;
- (u) wishbone: clavicle with the surrounding musculature;
- (v) scapula: scapula bones with the surrounding musculature.

For the products referred to in the first subparagraph, points (e), (g) and (i), the wording 'cuts shall be made at the joints' is to mean cuts made within the two lines delineating the joints as shown in the graphical presentation in Annex II.

Products referred to in the first subparagraph, points (d) to (l), may be presented with or without skin. The absence of the skin in the case of products referred to in the first subparagraph, points (d) to (j), or the presence of the skin in the case of the product referred to in the first subparagraph, point (l), shall be mentioned on the labelling.

Deboning, trimming and portioning shall be performed without damage, for the products referred to in the first subparagraph, points (d) to (l).

For the products referred to in the first subparagraph, points (l), (m) and (o), the wording 'fillet' shall be used where those products have undergone cutting processes (like trimming and portioning) insufficient to modify the internal muscle fibre structure of the meat and to eliminate the characteristics of the meat.

(3) Foie gras:

The livers of geese, or of ducks of the species *Cairina moschata* or *Cairina moschata x Anas platyrhynchos*, 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 shall be of a uniform colour.

The livers shall be of the following weight:

- (a) duck livers shall weigh at least 300 g net;
- (b) goose livers shall weigh at least 400 g net.

### Article 3

#### Definitions

For the purposes of this Regulation, the following definitions apply:

- (a) 'carcass' means the whole body of a bird of the species referred to in Article 2, point (1), after bleeding, plucking and evisceration; however, removal of the kidneys shall be optional; an eviscerated carcass may be presented for sale with or without giblets, meaning heart, liver and gizzard, inserted into the abdominal cavity and with or without neck;
- (b) 'cuts thereof' means poultrymeat, which owing to the size and the characteristics of the coherent muscle tissue is identifiable as having been obtained from a particular part of the carcass;

- (c) 'marketing' means holding or displaying for sale, offering for sale, selling, delivery or any other form of marketing;
- (d) 'labelling' refers to the definition set out in Article 2(2), point (j), of Regulation (EU) No 1169/2011.

#### Article 4

##### **Presentation of poultry carcasses**

1. Poultry carcasses shall be presented for sale in one of the following forms:
  - (a) partially eviscerated ('effilé', 'roped');
  - (b) with giblets;
  - (c) without giblets.
2. The word 'eviscerated' may be added to the packaging.
3. Partially eviscerated carcasses are carcasses from which the heart, liver, lungs, gizzard, crop, and kidneys have not been removed.
4. For the carcass presentations referred to in paragraph 1, if the head is not removed, trachea, oesophagus and crop may remain in the carcass.
5. Giblets shall comprise only the heart, gizzard and liver, oviduct, yolks and ready to lay eggs obtained from spent hens at the slaughterhouse, and all other parts considered as edible by consumers on the market on which the product is intended for final consumption. 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.

#### Article 5

##### **Names of poultry carcasses and cuts**

1. The names of the food within the meaning of Article 9(1), point (a), of Regulation (EU) No 1169/2011 under which the products covered by this Regulation are sold, shall be those laid down in Article 2 of this Regulation and the corresponding terms in the other official languages of the Union listed in Annex I to this Regulation, qualified in the case of:
  - (a) whole carcasses, by reference to one of the forms of presentation as laid down in Article 4(1);
  - (b) poultry cuts, by reference to the respective species.
2. The names of products referred to in Article 2, points (1) and (2), may be supplemented by other terms provided that these terms comply with fair information practices referred to in Article 7 of Regulation (EU) No 1169/2011.

#### Article 6

##### **Marketing, labelling and presentation of poultrymeat**

1. In the case of pre-packaged poultrymeat, the condition in which the poultrymeat is marketed in accordance with Section III of Part V of Annex VII to Regulation (EU) No 1308/2013 shall appear on the pre-packaging or on a label attached thereto.
2. By way of derogation from paragraph 1, it shall not be necessary to indicate the particulars referred to in that provision in the case of poultrymeat delivered to cutting or processing establishments.

*Article 7***Temperature of frozen poultrymeat**

The following provisions shall apply to frozen poultrymeat as defined in point 3 of Section II of Part V of Annex VII to Regulation (EU) No 1308/2013:

The temperature of frozen poultrymeat shall be stable and maintained, at all points in the product, at  $-12^{\circ}\text{C}$  or lower, with brief upward fluctuations of no more than  $3^{\circ}\text{C}$ . 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.

*Article 8***Poultrymeat classes**

1. Poultrymeat may be graded by quality as either class A or class B according to the conformation and appearance of the carcasses or cuts.
2. In order to be graded as classes A or B, poultry carcasses and cuts shall be:
  - (a) intact, taking into account the presentation;
  - (b) clean, free from any visible foreign matter, dirt or blood;
  - (c) free of any foreign smell;
  - (d) free of visible bloodstains except those which are small and unobtrusive;
  - (e) free of protruding broken bones;
  - (f) free of severe contusions.

In the case of fresh poultry, there shall be no traces of prior chilling.

3. In addition to meeting the criteria laid down in paragraph 2, in order to be graded as class A, poultry carcasses and cuts shall satisfy the following criteria:
  - (a) 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 and 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. In the case of breast fillet, up to 2 % in weight of cartilage (flexible tip of sternum) can be accepted;
  - (b) a few small feathers, stubs (quill ends) and hairs (filoplumes) may be present on the breast, legs, back, foot joints and wing tips. In the case of boiling fowl, ducks, turkeys and geese, a few feathers, stubs (quill ends) and hairs (filoplumes) may also be present on other parts;
  - (c) 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;
  - (d) in the case of frozen or quick-frozen poultry there shall be no traces of freezer-burn as described in Annex III except those that are incidental, small and unobtrusive and not present on the breast or legs.

*Article 9***Indication of chilling methods**

An indication of the use of one of the following methods of chilling and the corresponding terms in the other official languages of the Union listed in Annex IV may appear on the labelling:

- (a) air chilling: chilling of poultry carcasses in cold air;
- (b) air-spray chilling: chilling of poultry carcasses in cold air interspersed with waterhaze or fine water spray;
- (c) immersion chilling: chilling of poultry carcasses in tanks of water or of ice and water, in accordance with the counterflow process.

*Article 10***Optional reserved terms**

1. Without prejudice to other labelling systems that cover other types of farming and that are regulated by Union legislation, the following terms and the corresponding terms in the other official languages of the Union listed in Annex V may appear on the labelling of the products referred to in Article 2, only if the relevant conditions laid down in Annex VI are fulfilled:

- (a) 'Fed with ... % ...';
- (b) 'Extensive indoor' ('Barn-reared');
- (c) 'Free range';
- (d) 'Traditional free range';
- (e) 'Free range – total freedom'.

The terms referred to in the first subparagraph may be supplemented by indications referring to the particular characteristics of the respective types of farming.

The only terms that can be used to designate products from livestock raised outdoors are those listed in the first paragraph, points (c), (d) and (e).

In respect of a product other than those meeting the conditions to be labelled with the indications listed in the first paragraph, points (c), (d), or (e) no label, commercial document, publicity material or any form of advertising or any form of presentation may be used which claims, implies or suggests that the product is from livestock raised outdoors.

When free-range production referred to in the first paragraph, points (c), (d) and (e), is indicated on the label for meat from ducks and geese kept for the production of foie gras, the term 'from foie gras production' shall also be indicated.

2. Mention of the age at slaughter or length of fattening period shall be permitted on the labelling only using the terms referred to in paragraph 1 and for an age of not less than that indicated in Annex VI, points (b), (c) or (d). However, this does not apply to products referred to in Article 2, point (1)(a)(iv).

3. Paragraphs 1 and 2 shall apply without prejudice to national technical measures going beyond the minimum requirements laid down in Annex VI, which are applicable only to producers of the Member State concerned, and provided that these national technical measures are compatible with Union law.

4. The national technical measures referred to in paragraph 3 shall be communicated to the Commission.

5. Member States may foresee the use, by food business operators, of terms other than those referred to in paragraphs 1 and 2 and set out in Annex VI, provided that:

- (a) these terms are consistent with the method according to which the product is made, and do not mislead consumers;
- (b) these terms do not create any confusion with the terms referred to in paragraphs 1 and 2;
- (c) the product specifications are documented;
- (d) appropriate checks are implemented under the scrutiny of the competent authorities of the concerned Member State.

6. Once the conditions referred to in paragraph 5 are met, Member States shall notify the Commission of these national terms before any use by food business operators. The Commission shall inform the other Member States of any notification of such terms and publish them on the Europa website.

7. At any time, and at the request of the Commission, Member States shall provide all the information necessary for assessing the compatibility with Union law of the national technical measures referred to in paragraph 3 and of the national terms referred to in paragraph 5.

#### Article 11

##### **Records on optional reserved terms**

1. Food business operators marketing products that use the terms referred to in Article 10(1) shall keep a separate record, by type of farming of:
  - (a) the names and addresses of the producers of such poultry, who shall be registered by the competent authority of the Member State;
  - (b) at the request of the competent authority, the number of birds kept by each producer per turnround;
  - (c) the number and total live or carcase weight of such birds delivered and processed;
  - (d) details of sales, including names and addresses of purchasers, for a minimum of 6 months following dispatch.
2. The producers referred to in paragraph 1, point (a), shall keep up-to-date records, for a minimum of 6 months following dispatch, of the number of birds by type of farming, including the number of birds sold, the name and addresses of the purchasers, and quantities and source of feed supply.

Producers using the types of farming referred to in Article 10(1), points (c), (d) and (e), shall, in addition to the information referred to in the first subparagraph of this paragraph, keep records of the date when birds were first given access to range.

3. Feed manufacturers and suppliers shall keep records for at least 6 months after dispatch of the feed showing that the composition of the feed supplied to the producers for the type of farming referred to in Article 10(1), point (a), complies with the corresponding requirements laid down in Annex VI.
4. Hatcheries shall keep records of birds of the strains recognised as slow growing supplied to the producers for the types of farming referred to in Article 10(1), points (d) and (e), for at least 6 months after dispatch of the birds.

#### Article 12

##### **Supervision bodies for optional reserved terms**

Bodies designated by Member States to supervise the indications referred to in Article 10 shall comply with the criteria set out in Norm ISO/IEC 17065<sup>(7)</sup>, and shall be licensed and supervised by competent authorities of the Member State concerned.

#### Article 13

##### **Optional indications in imported poultrymeat**

Poultrymeat imported from third countries may bear one or more of the optional indications referred to in Articles 9 and 10 if it is accompanied by a certificate issued by the competent authority of the country of origin attesting to the compliance of the products concerned with the relevant provisions of this Regulation.

On receipt of a request from a third country, the Commission shall establish a list of such authorities.

#### Article 14

##### **Maximum water content in poultrymeat**

1. Frozen and quick-frozen chicken carcasses may be marketed within the Union only if the water content, determined by the method of analysis laid down in Article 5 of Implementing Regulation (EU) 2026/344, does not exceed the technically unavoidable values set out in Annex VII to this Regulation.

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<sup>(7)</sup> ISO/IEC 17065:2012 Conformity assessment – Requirements for bodies certifying products, processes and services.

2. The following fresh, frozen and quick-frozen poultry cuts may be marketed within the Union only if the water content, determined by the method of analysis laid down in Article 8 of Implementing Regulation (EU) 2026/344, does not exceed the technically unavoidable values set out in Annex VIII to this Regulation:

- (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.

3. The maximum levels of water absorbed in chicken carcasses in the slaughterhouses are laid down in Annex IX.

4. The competent authority of a Member State may authorise the marketing of poultrymeat not compliant with paragraphs 1 or 2 provided that the packaging is marked with a tape or label bearing, in red capital letters, at least one of the indications laid down in Annex X.

These indications shall be marked in a conspicuous place so as to be easily visible, clearly legible and indelible. They shall not be in any way 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.

#### *Article 15*

##### **Notification of checks on water content**

1. The competent authorities of the Member States shall inform the national reference laboratory without delay about the results of the checks referred to in Articles 5, 6 and 7 of Implementing Regulation (EU) 2026/344, carried out by them or under their responsibility.

By 30 June of each year, the national reference laboratories shall notify the Commission of the results of checks referred to in Articles 5, 6 and 7 of Implementing Regulation (EU) 2026/344. The committee referred to in Article 229(1) of Regulation (EU) No 1308/2013 shall be informed by the Commission of the results of the checks.

2. The Member States shall adopt all necessary measures for the checks referred to in Articles 5, 6 and 7 of Implementing Regulation (EU) 2026/344. They shall inform the other Member States and the Commission of these measures. Any changes to these measures shall be communicated to the other Member States and to the Commission.

#### *Article 16*

##### **Board of experts in monitoring water content**

A board of experts in monitoring water content in poultrymeat shall act as a coordinating body for the testing activities of the national reference laboratories. It shall consist of representatives of the Commission and national reference laboratories. The tasks of the board and of national reference laboratories, as well as the organisational structure of the board, are set out in Annex XI.

#### *Article 17*

##### **Repeal**

Regulation (EC) No 543/2008 is repealed.

References to the repealed Regulation shall be construed as references to this Regulation and to Implementing Regulation (EU) 2026/344, as appropriate, and be read in accordance with the correlation table set out in Annex XII to this Regulation.

*Article 18***Entry into force**

This Regulation shall enter into force on the twentieth day following that of its publication in the *Official Journal of the European Union*.

This Regulation shall be binding in its entirety and directly applicable in the Member States in accordance with the Treaties.

Done at Brussels, 6 October 2025.

*For the Commission*  
*The President*  
Ursula VON DER LEYEN

## 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, slagtekylling	Hähnchen Masthuhn	Broiler	Κοτόπουλο Πετεινοί και κότες (κρεατοπαραγωγής)	Chicken, broiler	Poulet (de chair)	Pile, brojler	Pollo, 'Broiler'	Cālis, broilers
2.	Петел, кокошка	Gallo, gallina	Kohout, slepice, drůbež na pečení, nebo vaření	Hane, høne, suppehøne	Suppenhuhn	Kukk, kana, hautamiseks või keetmiseks mõeldud kodulind	Πετεινοί και κότες (για βράσιμο)	Cock, hen, casserole, or boiling fowl	Coq, poule (à bouillir)	Pijetao, kokoš, kokoš za pečenje ili kuhanje	Gallo, gallina Pollame da brodo	Gailis, vista (sautēšanai vai vārīšanai)
3.	Петел (угоен, скопен)	Capón	Karoun	Karun	Kapaun	Kohikukk	Καπόνια	Capon	Chapon	Korun	Cappone	Kapauns
4.	Ярка, петле	Picantón, coquelet	Kuřátko, kohoutek	Poussin, Coquelet	Stubenküken	Kana- ja kukktibud	Νεοσσός, πετεινάρι	Poussin, Coquelet	Poussin, coquelet	Mlado pile i mladi pijetao	Galletto	Cālitis
5.	мъжко пилеце от генетична линия на кокошки носачки	Gallo joven	Mladý kohout	Hanekylling fra æglæggerlinjer	Bruderhahn	Noorkukk	Πετεινάρι ωσπαραγωγικής φυλής	Brother rooster	Poulet mâle de race pondeuse	Mladi pijetao	Maschio di gallina ovaiola	Jauns gailis
1.	(Млада) пуйка	Pavo (joven)	(Mladá) krůta	(Mini) kalkun	(Junge) Pute, (Junger) Truthahn	(Noor)kalkun	(Νεαροί) γάλοι και γαλοπούλες	(Young) turkey	Dindonneau, (jeune) dinde	(Mladi) puran	(Giovane) tacchino	(Jauns) titars
2.	Пуйка	Pavo	Krůta	Avlskalkun	Pute, Truthahn	Kalkun	Γάλοι και γαλοπούλες	Turkey	Dinde (à bouillir)	Puran	Tacchino/a	Titars

	bg	es	cs	da	de	et	el	en	fr	hr	it	lv
1.	(Млада) пагица, пате (млада) мускусна пагица, (млад) мюлар	Pato (joven o anadino), pato de Barbaria (joven), pato cruzado (joven)	(Mladá) kachna, kachně, (mladá) Pižmová kachna, (mladá) kachna Mulard	(Ung) and (Ung) berber- iand (Ung) mular- dand	Frühmas- tente, Jungente, (Junge) Flugente (Junge Mular- dente)	(Noor)part, pardipoeg. (noor) muskupart, (noor) mullard	(Νεαρές) πάπιες ή παπάκια, (νεαρές) πάπιες Βαρβαρίας, (νεαρές) άπιες mulard	(Young) duck, duckling, (Young) Muscovy duck (Young) Mulard duck	(Jeune) canard, caneton, (jeune) canard de Barbarie, (jeune) canard mulard	(Mlada) patka, (mlada) mošusna patka, (mlada) patka mulard	(Giovane) anatra (Giovane) Anatra muta (Giovane) Anatra 'mulard'	(Jauna) pīle, pīlēns, (jauna) muskuspīle, (jauna) Mulard pīle
2.	Пагица, мускусна пагица, мюлар	Pato, pato de Bar- baria, pato cruzado	Kachna, Pižmová kachna, kachna Mulard	Avlsand Avlsber- ber iand Avlsmu- lardand	Ente, Flugente Mular- dente	Part, muskupart, mullard	Πάπιες, πάπιες Βαρβαρίας πάπιες mulard	Duck, Muscovy duck, Mulard duck	Canard, canard de Barbarie (à bouillir), canard mulard (à bouillir)	Patka, mošusna patka, patka mulard	Anatra Anatra muta Anatra 'mulard'	Pīle, muskuspīle, Mulard pīle
1.	(Млада) гъска, гъсе	Oca (joven), ansarón	Mladá husa, house	(Ung) gås	Frühmast- gans, (Junge) Gans, Jungmast- gans	(Noor)hani, hanepoeg	(Νεαρές) χήνες ή χηνάκια	(Young) goose, gosling	(Jeune) oie ou oison	(Mlada) guska	(Giovane) oca	(Jauna) zoss, zoslēns
2.	Гъска	Oca	Husa	Avlsgås	Gans	Hani	Χήνες	Goose	Oie	Guska	Oca	Zoss
1.	(Млада) токачка	Pintada (joven)	Mladá perlička	(Ung) perlehøne	(Junges) Perlhuhn	(Noor) pärlkana	(Νεαρές) φραγκόκοτες	(Young) guinea fowl	(Jeune) pintade Pintadeau	(Mlada) biserka	(Giovane) faraona	(Jauna) pērļu vistiņa
2.	Токачка	Pintada	Perlička	Avlsper- lehøne	Perlhuhn	Pärlkana	Φραγκόκοτες	Guinea fowl	Pintade	Biserka	Faraona	Pērļu vistiņa

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
1.	Viščiukas, viščiukas broileris	Csirke, brojlercsirke	Fellus, brojler	Kuiken, braadkuiken	Kurczę, broiler	Frango	Pui de carne, broiler	Kurča, brojler	Pitovni piščanec – brojler	Broileri	Kyckling, slaktkyckling (broiler)
2.	Gaidys, višta, gaidys (arba višta) troškinti arba virti	Kakas, tyúk, sütésre vagy főzésre szánt szárnyas	Serduk, tiġieġa (tal-brodu)	Haan, hen soep- of stoofkip	Kura rosółowa	Galo, galinha	Cocoș, găină sau carne de pasăre pentru fiert	Kohút, sliepka	Petelin, kokoš, perutnina za pečenje ali kuhanje	Kukko, kana	Tupp, höna, gryt-, eller kokhöna
3.	Kaplūnas	Kappan	Ħasi	Kapoen	Kapłon	Capão	Clapon	Kapún	Kopun	Chapon (syöttökukko)	Kapun
4.	Viščiukas tabaka (arba poussin (coquelet) tipo viščiukas)	Csibe	Ghattuqa, coquelet	Piepkuiken	Kurczątko	Franguitos	Pui tineri	Kurčiatko	Mlad piščanec, mlad petelin (kokelet)	Kananpoika, kukonpoika	Poussin, coquelet
5.	Gaidžiukas	Fiatal kakas (bébikakás)	Serduq tat-tip brother	Jonge haan	Kogut typu nieśnego	Irmão de poedeira	Pui masculi de carne	Kohútik	Petelin lahkega tipa	Munintaro-tuinen kukkopoika	Värphönstuppar
1.	Kalakučiukas	(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 kacsá, (fiatal) pészma-kacsá, (fiatal) Mulard-kacsá	Papra (žghira fl-eta), papra žghira (fellus ta' papra) muskovy (žghira fl-eta), papra mulard	(Jonge) eend, (Jonge) Barbarijse eend (Jonge) „Mulard”-eend	(Młoda) kaczka tuczona, (Młoda) kaczka piżmowa, (Młoda) kaczka mulard	Pato, Pato <i>Barbary</i> , Pato <i>Mulard</i>	Rață (tânără), rață (tânără) din specia Cairina moschata, rață (tânără) Mulard	(Mladá) kačica, káča, (Mladá) pižmová kačica, (Mladý) mulard	(Mlada) raca, račka, (mlada) muškaterna raca, (mlada) mulard raca	(Nuori) ankka, (Nuori) myskiankka	(Ung) anka, ankunge (ung) mulardanka (ung) myskanka

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
2.	Antis, muskusinė antis, mulardinė antis	Kacsa, pézsma-kacsa, Mulard-kacsa	Papra, papra <i>muscovy</i> , papra <i>mulard</i>	Eend Barbarijse eend „ <i>Mulard</i> “-eend	Kaczka, Kaczka piżmowa, Kaczka mulard	Pato adulto, pato adulto <i>Barbary</i> , pato adulto <i>Mulard</i>	Rață, rață din specia Cairina moschata, rață Mulard	Kačica, Pyžmová kačica, Mulard	Raca, muškatna raca, mulard raca	Ankka, myskiankka	Anka, mulardanka, myskanka
1.	Žašiukas	(Fiatal) liba	Wiżża (žghira fl-eta), fellusa ta' wiżża	(Jonge) gans	Młoda geś	Ganso	Gâscă (tânără)	(Mladá) hus, húsa	(Mlada) gos, goska	(Nuori) hanhi	(Ung) gás, gásunge
2.	Žašis	Liba	Wiżża	Gans	Geś	Ganso adulto	Gâscă	Hus	Gos	Hanhi	Gås
1.	Perlinis viščiukas	(Fiatal) gyöngytyúk	Farghuna (žghira fl-eta)	(Jonge) parelhoen	(Młoda) perliczka	Pintada	Bibilică adultă	(Mladá) perlička	(Mlada) pegatka	(Nuori) helmikana	(Ung) pärlhöna
2.	Perlinė višta	Gyöngytyúk	Farghuna	Parelhoen	Perlica	Pintada adulta	Bibilică	Perlička	Pegatka	Helmikana	Pärlhöna

**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-) Viertel	Veerand	Τεταρτημόριο	Quarter	Quart	Četvrt	Quarto	Ceturtdaļa
(c)	Неразделени задни четвъртинки	Cuartos traseros unidos	Neoddělená zadní čtvrťka	Sammenhængende lårstykker	Hinterviertel am Stück	Lahti lõikamata koivad	Αδιαχώριστα τεταρτημόρια ποδιών	Unseparated leg quarters	Quarts postérieurs non séparés	Neodvojene stražnje četvrti	Cosciotto	Nesadalītas kāju ceturtdaļas
(d)	Гърди	Pechuga	Prsa	Bryst	Brust, halbe Brust, halbierte Brust	Rind	Στήθος	Breast	Poitrine, blanc ou filet sur os	Prsa	Petto con osso	Krūtiņa

	bg	es	cs	da	de	et	el	en	fr	hr	it	lv
(e)	Бутче	Muslo y contra-muslo	Stehno	Helt lår	Schenkel, Keule	Koib	Πόδι	Leg	Cuisse	Batak sa zabatkom	Coscia	Kāja
(f)	Пилешко бутче с част от гърба, прикрепен към него	Cuarto trasero de pollo	Stehno kuřete s částí zad	Kyllingelår med en del af ryggen	Hähnchenschenkel mit Rückenstück, Hühnerkeule mit Rückenstück	Koib koos seljaosaga	Πόδι από κοτόπουλο με ένα κομμάτι της ράχης	Chicken leg with a portion of the back	Cuisse de poulet avec une portion du dos	Pileći batak sa zabatkom s dijelom leđa	Coscetta	Cāļa kāja ar muguras daļu
(g)	Бедро	Contra-muslo	Horní stehno	Overlår	Oberschenkel, Oberkeule	Kints	Μηρός (μούρτι)	Thigh	Haut de cuisse	Zabatak	Sovraccoscia	ciska jeb šķiņķis
(h)	бедро с костта с част от гърба, прикрепен към него	Contra-muslo sin deshuesar con una porción de espalda	Nevykostěné stehno s částí hrbetu	Ikke-udbenet lår med en del af ryggen	Nicht entbeinter Oberschenkel mit Rückenstück	Kondiga kints koos seljaosaga	Μηρός (μούρτι) 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	Sovraccoscia non disossata con unita parte del dorso	Neatkaulota ciska jeb šķiņķis ar muguras daļu
(i)	Кълка	Muslo	Dolní stehno (Palička)	Underlår	Unterschenkel, 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	Sammenhængende vinger	Beide Flügel, ungetrennt	Lahti lõikamata tiivad	Αδιαχώριστες φτερούγες	Unseparated wings	Ailes non séparées	Neodvojena krila	Ali non separate	Nesadalīti 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

	bg	es	cs	da	de	et	el	en	fr	hr	it	lv
(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, maigret	Magret, maigret	Magret, maigret	Magret, Maigret	Rinnaliha („magret“ või „maigret“)	Maigret, magret	Magret, maigret	Magret, maigret	Magret	Magret, maigret	Magret, maigret
(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	Pöiad	Πόδια	Paws	Parties inférieures de pattes	Stopala	Piedi	Pēdas pamatnes
(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	Väärttükk	Ανώτατο μέρος	Supreme	Suprême	File supreme	Suprema (supreme)	Krūtiņas fileja ar spārnu
(u)	вилчата кост	Fúrcula	Klíční kost	Ønskeben	Schlüsselbein	Rangluu	οστούν του στέρνου	Wishbone	Furcula (ou fourchette)	Prsna kost	Forcella	Atslēgas kauls
(v)	лопатка (скапула)	Escápula	Lopatka	Bovblad	Scapula	Abaluu	ωμοπλάτη	Scapula	Omoplate	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	Neljännes	Kvart

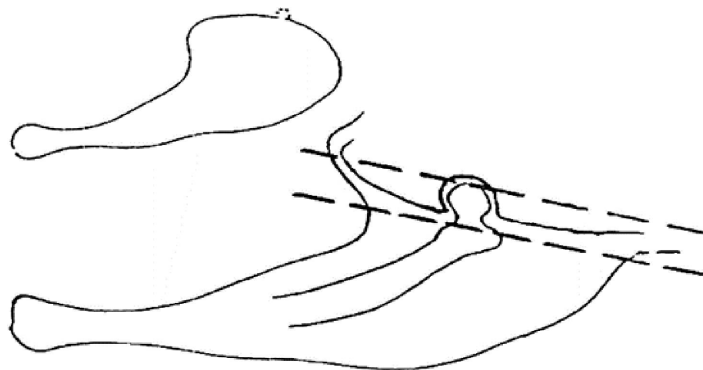
	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
(c)	Neatskirti ketvirčiai su šlaunelėmis	Összefüggő combnegyedek	Il-kwarta ta' wara tas-saqajn, mhux separati	Niet-gescheiden achterkwarten	Ćwiartka tylna w całości	Quartos da coxa não separados	Sferturi posterioare neseperate	Neoddelené hydínové stehná	Neločene četrti nog	Takaneljännes	Bakdelspart
(d)	Krūtinėlė	Mell	Sidra	Borst	Pierś, połówka piersi	Peito	Piept	Prsia	Prsi	Rinta	Bröst
(e)	Kulšėlė	Comb	Koxxa	Hele poot, hele dij	Noga	Perna inteira	Pulpă	Hydínové stehno	Bedro	Koipireisi	Klubba
(f)	Viščiuko kulšėlė su nugarėlės dalimi	Csirkecomb a hát egy részével	Koxxa tat-tiġieġa 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	Koipireisi, jossa selkäosa	Kycklingklubba med del av ryggben
(g)	Šlaunelė	Felsőcomb	Il-biċċa ta' fuq tal-koxxa	Bovenpoot, bovendij	Udo	Coxa	Pulpă superioară	Horné hydínové stehno	Stegno	Reisi	Lår
(h)	Šlaunelė su kaulu ir nugarėlės dalimi	Csontos felsőcomb a hát egy részével	Koxxa bl-ghadma b'biċċa mid-dahar imqabdda maghha	Bovenpoot/bovendij met rugdeel (bout) met been	Udo z kością z częścią grzbietu	Coxa não desossada com uma porção do dorso	Partea de sus a pulpei cu os, cu o porțiune de spate atașată	Nevykostené stehno s panvou	Stegno s kostmi z delom hrbta	Luullinen reisi, jossa on kiinni osa selkää	Överlår med del av ryggben
(i)	Blauzdelė	Alsócomb	Il-biċċa t'isfel tal-koxxa (drumstick)	Onderpoot, onderdij (Drumstick)	Podudzie	Perna	Pulpă inferioară	Dolné hydínové stehno	Krača	Koipi	Ben
(j)	Sparnelis	Szárny	Ġewnaħ	Vleugel	Skrzydło	Asa	Aripi	Hydínové křídélko	Peruti	Siipi	Vinge
(k)	Neatskirti sparneliai	Összefüggő szárnyak	Ġwienah mhux separate	Niet-gescheiden vleugels	Skrzydła w całości	Asas não separadas	Aripi neseperate	Neoddelené hydínové křídla	Neločene peruti	Siivet kiinni toisissaan	Sammanhängande vingar

	lt	hu	mt	nl	pl	pt	ro	sk	sl	fi	sv
(l)	Krūtinėlės filė	Mellfilé	Flett tas-sidra	Borstfilet	Filet z piersi	Carne de peito	Piept dezosat	Hydinový rezeň	Prsni file	Rintafilee	Bröstfilé
(m)	Krūtinėlės filė su raktikauliu	Mellfilé villacsonttal	Flett tas-sidra bil-wishbone	Borstfilet met vorkbeen	Filet z piersi z obojczykiem	Carne de peito com fúrcula	Piept dezosat cu osul iadeş	Hydinový rezeň s kostou	Prsni file s prsno kostjo	Rintafilee solisluineen	Bröstfilé med nyckelben
(n)	Magret, maigret tipo anties (arba žąsies) krūtinėlės filė	Bőrös kacsamellfilé vagy bőrös libamellfilé (magret, maigret)	Magret, maigret	Magret	Magret	Magret, maigret	Tacâm de pasăre, Spinări de pasăre	Magret	Magret	Magret, maigret	Magret, maigret
(o)	Vidinė filė	Belső filé	Flett intern	Binnenfilet	Filet wewnętrzny	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	Varvasosa	Tåpartier
(r)	Kaklelis	Nyak	Għonq	Hals	Szyja	Pescoço	Gât	Krk	Vrat	Kaula	Hals
(s)	Galva	Fej	Ras	Kop	Głowa	Cabeça	Cap	Hlava	Glava	Pää	Huvud
(t)	Krūtinėlė su sparno dalimi	Mellfilé szárnytóvel („supreme”)	Suprem	Suprême	Filet supreme	Supremo	Supremă	Supreme	Prsi brez kosti s kožo in nadlahtnico	Supreme	Suprême
(u)	Krūtinkaulio išsišakojimas	Villacsont	Klavikola	Vorkbeen	Obojczyk	Fúrcula	Claviculă	Klúčna kosť	Ključnica	Solisluu	Nyckelben
(v)	Mentė	Lapocka	Skapula	Schouderblad	Łopatka	Escápula	Scapulă	Lopatka	Lopatica	Lapaluu	Skulderblad

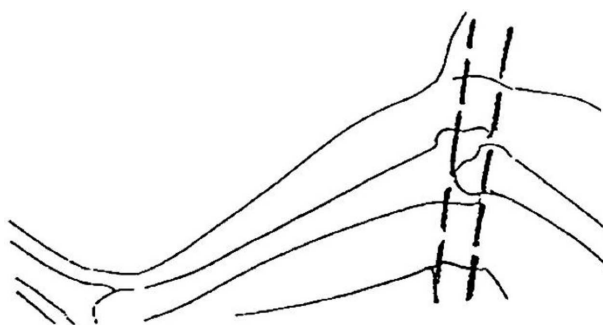
## ANNEX II

**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).
-

## 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 strujanjem zraka	Raffreddamento ad aria	Dzesēšana ar gaisu
2.	Въздушно-душово охлаждане	Refrigeración por aspersión ventilada	Vychlazeným proudem vzduchu s postřikem	Luft-spraykøling	Luft-Sprühkühlung	Õhkpiserdusjahutus	Ψύξη με ψεκασμό	Air spray chilling	Refroidissement par asperision ventilée	Hlađenje raspršivanjem zraka	Raffreddamento per asperisione e ventilazione	Dzesēšana ar gaisu un smidzināšanu
3.	Охлаждане чрез потапяне	Refrigeración por inmersión	Ve vodní lázni ponořením	Neddypningskøling	Gegenstrom-Tauchkühlung	Sukeljahutus	Ψύξη με βύθιση	Immersion chilling	Refroidissement par immersion	Hlađenje uranjanjem 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	Refrigerare în aer	Chladené vzduchom	Zračno hlajenje	Ilmajäähdytys	Luftkylning
2.	Atšaldymas drėgnu oru	Permetezéses hűtés	Tkessih b'air spray	Lucht-sproeikoeling	Owiewowo-natryskowa	Refrigeração por aspersão e ventilação	Refrigerare prin dușare cu aer	Chladené sprejovaním	Hlajenje s pršenjem	Ilmasprayjäädytys	Evaporativ kylning
3.	Atšaldymas panardinant	Bemerítéses hűtés	Tkessih b'immersjoni	Dompelkoeling	Zanurzeniowa	Refrigeração por imersão	Refrigerare prin imersiune	Chladené vo vode	Hlajenje s potapljanjem	Vesijäähdytys	Vattenkylning

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	Alimen- tado con ... % de ... Oca engordada con avena	Krmena (čím) ... % (čeho) ... Husa krmená ovsem	Fodret med ... % ... Havrefo- dret gås	Mast mit ... % ... Hafermastgans	Söödetud ..., mis sisaldab ... % ... Kaeraga toidetud hani	Έχει τραφεί με ... % ... Χήνα που παχαιίνεται με βρώμη	Fed with ... % of ... Oats fed goose	Alimenté avec ... % de ... Oie nourrie à l'avoine	Hranjeno s ... % ... Guska hranjena zobi	Alimen- tato con il ... % di ... Oca ingrassata con avena	Barība ar ... % ... ar auzām barotas zosis
(b)	Εκстензивно закрито (отгледан на закрито)	Extensivo en interior	Exten- zivní v hale	Ekstensivt stal- dopdræt (skrabe ...)	Extensive Bodenhaltung	Ekstensiivne seespidamine (lindlas pidamine)	Εκτατικής εκτροφής	Extensive indoor (barnreared)	Élevé à l'intérieur: système extensif	Ekstenzivan uzgoj u zatvorenim objektima	Estensivo al coperto	Turēšana galvenokārt telpās ("Audzēti kūti")
(c)	Свободен начин на отглеждане	Campero	Volný výběh	Fritgående	Freilandhal- tung	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 Freilandhal- tung	Traditsiooniline vabapidamine	Πτηνοτροφείο παραδοσιακά ελεύθερης βοσκής	Traditional free range	Fermier- élevé en plein air	Tradicio- nalni 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 Freilandhal- tung Unbegrenzter Auslauf	Täieliku liikumisvabadu- sega traditsiooniline vabapidamine	Πτηνοτροφείο απεριορίστης τροφής	Free-range – total freedom	Fermier- élevé en liberté	Slobodan uzgoj – neograničeni ispust	Rurale in libertà	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	Mitmugha bi ... % ta' ... Wizža mitmugha bilhafur	Gevoed met ... % ... Met haver vetgemeste gans	Żywione z udziałem ... % ... tucz owsiany (gęsi)	Alimentado com ... % de ... Ganso engordado com aveia	Furajate cu ... % de ... Gâște furajate cu ovăz	Kŕmené ... % ... husi kŕmené ovsom	Krmljeno z ... % gos, krmljena z ovsom	Ruokittu rehulla, joka sisältää ... % Kauralla ruokittu hanhi	Utfodrad med ... % ... Havreutfodrad gås
(b)	Ekstensyvus paukščių auginimas patalpose (tvartuose)	Istállóban külterjesen tartott	Imrobbija ġewwa: sistema estensiva	Scharrel ... binnenge- houden	Ekstensywny chów ściółkowy	Produção extensiva em interior	Crescute în spații închise – sistem extensiv	Chované na hlbokej podstielke (chov v hale)	Ekstenzivna zaprta reja	Laajaperäi- nen sisäkasvatus	Extensivt uppfödd inomhus
(c)	Laisvai auginami paukščiai	Szabadtartás	Trobbija fil- beraħ (free range)	Scharrel ... met uitloop	Chów wybiegowy	Produção em semiliber- dade	Creștere liberă	Výbehový chov (chov v exteriéri)	Prosta reja	Vapaa laidun	Tillgång till utomhusvis- telse
(d)	Tradiciškai laisvai auginami paukščiai	Hagyomá- nyos szabadtartás	Trobbija fil- beraħ tradizzjonali	Boerenschar- rel ... met uitloop Hoeve ... met uitloop	Tradycyjny chów wybiegowy	Produção ao ar livre	Creștere liberă tradițională	Chované navol'no	Tradicio- nalna prosta reja	Vapaa laidun – perinteinen kasvatustapa	Traditionell utomhusvis- telse
(e)	Visiškoje laisvėje auginami paukščiai	Teljes szabadtartás	Trobbija fil- beraħ – libertà totali	Boerenschar- rel ... met vrije uitloop Hoeve ... met vrije uitloop	Chów wybiegowy bez ograniczeń	Produção em liberdade	Creștere liberă totală	Úplne vol'ný chov	Prosta reja – neomejen izpust	Vapaa laidun – täydellinen liikkumava- paus	Uppfödd i full frihet

## 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 m<sup>2</sup> 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 m<sup>2</sup>, 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 m<sup>2</sup>;
- (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 m<sup>2</sup> per chicken or guinea fowl,
  - 2 m<sup>2</sup> per duck or per capon,
  - 4 m<sup>2</sup> 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 m<sup>2</sup> 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 m<sup>2</sup> 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<sup>2</sup> 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<sup>2</sup>,
    - 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 m<sup>2</sup>;
  - (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 m<sup>2</sup> 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 m<sup>2</sup> per chicken or Muscovy or Peking duck or guinea fowl,
    - 3 m<sup>2</sup> per Mulard duck,
    - 4 m<sup>2</sup> per capon, as from 92 days (2 m<sup>2</sup> up to 91st day),
    - 6 m<sup>2</sup> per turkey,
    - 10 m<sup>2</sup> 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 claustration 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 percheries, 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) 2026/344, 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 % <sup>(1)</sup>, 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):

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

## (b) Air-spray chilling

Assuming that the minimum technically unavoidable water content absorbed during preparation amounts to 4,5 % <sup>(1)</sup>, 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):

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

## (c) Immersion chilling

Assuming a technically unavoidable water absorption during preparation of 7 % <sup>(1)</sup> 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):

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

## (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 % <sup>(1)</sup>, 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):

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

If the average water content ( $W_A$ ) of the seven carcasses as calculated under point 6.2 of Annex I to Implementing Regulation (EU) 2026/344 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.

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<sup>(1)</sup> 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) 2026/344, 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 % <sup>(1)</sup> 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

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) 2026/344 does not exceed the ratio given in this Annex, the quantity of poultry cuts subjected to the check is considered up to standard.

<sup>(1)</sup> 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.

## 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) 2026/344 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 omejitvev
- 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.

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## ANNEX XII

**Correlation table referred to in Article 17**

Regulation (EC) No 543/2008	This Regulation	Implementing Regulation (EU) 2026/344
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