

COMMISSION REGULATION (EEC) No 4160/87

of 29 December 1987

amending Council Regulations (EEC) No 391/68 and No 2764/75 as a consequence of the introduction of the combined nomenclature

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Regulation (EEC) No 2658/87 of 23 July 1987 on the tariff and statistical nomenclature and on the Common Customs Tariff⁽¹⁾, as amended by Regulation (EEC) No 3985/87⁽²⁾ and in particular the second subparagraph of Article 15 (1) thereof,

Having regard to Council Regulation (EEC) No 2759/75 of 29 October 1975 on the common organization of the market in pigmeat⁽³⁾, as last amended by Regulation (EEC) No 3906/87⁽⁴⁾, and in particular Article 4 (6) thereof,

Whereas, with effect from 1 January 1988, Regulation (EEC) No 2658/87 establishes, on the basis of the Harmonized System, a combined goods nomenclature which will meet the requirements both of the Common Customs Tariff and of the external trade statistics of the Community;

Whereas Commission Regulation (EEC) No 391/68 of 1 April 1968 laying down detailed rules for intervention buying-in in pigmeat⁽⁵⁾, as last amended by Regulation (EEC) No 912/71⁽⁶⁾ and Council Regulation (EEC) No 2764/75 of 29 October 1975, laying down the rules for

calculating a component of the levy on pig carcasses⁽⁷⁾, as last amended by Regulation (EEC) No 1475/86⁽⁸⁾, must be adapted to take account of the use of the new combined nomenclature based on the Harmonized System;

Whereas the measures provided for in this Regulation are in accordance with the opinion of the Management Committee for Pigmeat,

HAS ADOPTED THIS REGULATION:

Article 1

The Annex to Regulation (EEC) No 391/68 is hereby replaced by the Annex hereto.

Article 2

Article 3a of Regulation (EEC) No 2764/75 is replaced by the following:

Article 3a

"Pig carcasses" shall be taken to mean carcasses or half-carcasses of domestic swine which have been bled and eviscerated and from which the bristles and hooves have been removed. Half-carcasses are derived from whole carcasses by division through the centre of each cervical, dorsal, lumbar and sacral vertebra, and through the centre of the sternum and the ischio-pubic symphysis. These carcasses and half-carcasses may be with or without head, feet, flare fat, kidneys, tail or diaphragm. Half-carcasses may be with or without spinal cord, brain or tongue. Carcasses and half-carcasses of sows may be with or without udders (mammary glands)."

Article 3

This Regulation shall enter into force on 1 January 1988.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels, 29 December 1987.

For the Commission

Frans ANDRIESEN

Vice-President

⁽¹⁾ OJ No L 256, 7. 9. 1987, p. 1.

⁽²⁾ OJ No L 376, 31. 12. 1987, p. 1.

⁽³⁾ OJ No L 282, 1. 11. 1975, p. 1.

⁽⁴⁾ OJ No L 370, 30. 12. 1987, p. 11.

⁽⁵⁾ OJ No L 80, 2. 4. 1968, p. 5.

⁽⁶⁾ OJ No L 98, 1. 5. 1971, p. 42.

⁽⁷⁾ OJ No L 282, 1. 11. 1975, p. 21.

⁽⁸⁾ OJ No L 133, 21. 5. 1986, p. 39.

*ANNEX**ANNEX***Products which may be bought-in**

1. Carcasses or half carcasses, fresh or chilled (subheading ex 0203 11 10 of the combined nomenclature):
 - (a) of animals slaughtered not more than four days previously and well bled;
 - (b) symmetrically divided following the spine;
 - (c) offered without head, chaps, necks, flare fat, kidneys, forefeet, tail, flank and marrow.
 2. Bellies (streaky), fresh or chilled (subheading ex 0203 19 15 of the combined nomenclature):
 - (a) of animals slaughtered not more than eight days previously;
 - (b) of a maximum weight of 8 kg per piece;
 - (c) having at least eight ribs and cut at a right angle from the shoulder between the third and fourth ribs;
 - (d) presented "with or without rind" but without flank, outer pig fat or dugs.
 3. Subcutaneous pig fat, fresh or chilled (subheading ex 0209 00 11 of the combined nomenclature):
 - (a) of animals slaughtered not more than eight days previously;
 - (b) cut at a right angle;
 - (c) presented "with or without rind" free of meat;
 - (d) of a minimum thickness of 2 cm and a minimum width of 15 cm between the back and the belly.
 4. The products referred to in 1, 2 and 3 must have been chilled from the time of slaughtering until taken over and must have, when taken over, an internal temperature not exceeding + 4 °C.
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