COMMISSION OF THE EUROPEAN COMMUNITIES

Brussels, 19.04.1996
COM(96) 157 final

Proposal for a

COUNCIL REGULATION (EC)

laying down common marketing standards for certain fishery products

(presented by the Commission)

EXPLANATORY MEMORANDUM

The Council, acting in accordance with Article 2 of Regulation (EEC) No 3759/92 on the common organization of the market in fishery and aquaculture products, has adopted common marketing standards as follows:

- Regulation (EEC) No 103/76, which lays down standards applicable to certain fishery products for 35 species of fish and one species of cephalopod presented fresh or chilled;
- Regulation (EEC) No 104/76, which adopts standards for four species of crustaceans presented live, fresh, chilled or cooked.

These Regulations have been amended, added to and adjusted many times since they were first adopted.

It is again necessary for a number of technical amendments to be made in order to bring the standards into line with changes that have occurred in production, markets and business practice:

- by establishing freshness ratings distinguished by product group, which will make grading easier through the use of simpler, more appropriate freshness criteria;

- by altering the sizes[1] of certain products as a result of changes in production conditions or demand.

Advantage should be taken of the opportunity afforded by these new amendments to include in the rules in question a number of improvements and new provisions that have become essential in terms both of form and substance:

- In order to ensure that the rules are clear, are properly applied by those for whom they are intended, and to make controls easier, all these provisions should above all be revised into a single legal instrument;

- secondly, the Commission proposes strengthening the effectiveness of marketing standards with the aim of improving product quality; in view of consumers' increasing and totally legitimate demands in terms of product quality and freshness, and the difficulty of securing a satisfactory price for products, it is difficult to imagine public funding continuing to be made available for withdrawals of categories of products the market no long wants. The proposal is therefore to discontinue compensation and support under Articles 12, 12a, 14 and 15 of Regulation (EEC) No 3759/92 for products graded in freshness category B.

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[1] To make the preparatory work in the Council easier, changes to sizes in Annex II of the proposal are shown in italics.

Admittedly, this measure, if it is to be relevant, will have to be prolonged when the prices are fixed, by differentiating systematically between prices for Extra and A grades and providing higher support for Extra grade products.

- Finally, in an altogether different sphere, it is proposed indicating more clearly that precedence must be given to technical conservation measures, i.e. minimum biological sizes, over minimum commercial sizes, where there is a threat that these two types of provisions may be in conflict on account of the different measurement units they apply. Annex II therefore contains a reminder of any minimum biological sizes which are in force for the products in question while the principle itself is set out expressly in the body of the instrument.

Proposal for a

Council Regulation (EC) No /96

of 1996

laying down common marketing standards for certain fishery products

THE COUNCIL OF THE EUROPEAN UNION,

Having regard to the Treaty establishing the European Community,

Having regard to Council Regulation (EEC) No 3759/92 of 17 December 1992 on the common organization of the market in fishery and aquaculture products[1], as last amended by Regulation (EC) No 3318/94[2], and in particular Article 2(3) thereof,

Having regard to the proposal from the Commission,

Whereas common marketing standards were laid down for certain species of fish by Regulation (EEC) No 103/76 of 19 January 1976[3], and for certain species of crustaceans by Regulation (EEC) No 104/76 of 19 January 1976[4]; whereas these Regulations have been amended several times since their adoption, most recently by Regulations (EEC) No 1935/93[5] and (EC) No 1300/95[6]; whereas far-reaching new amendments must now be made to them in order to reflect market developments and changes in trade practices; whereas it is therefore necessary to revise these provisions entirely, in a single legal instrument, to ensure that they are clear and can be properly applied; whereas Regulations (EEC) Nos 103/76 and 104/76 should consequently be replaced;

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1 OJ No L 388, 31.12.1992, p. 1.
2 OJ No L 350, 31.12.1994, p. 15.
3 OJ No L 20, 28. 1.1976, p. 29.
4 OJ No L 20, 28. 1.1976, p. 35.
5 OJ No L 176, 20. 7.1993, p. 1.
6 OJ No L 126, 9. 6.1995, p. 3.

Whereas the principal aims of the common marketing standards for fishery products are to improve product quality and thus make marketing easier to the benefit of both producers and consumers; whereas since fishery products are unprocessed and are marketed fresh or chilled, their quality is determined largely by their freshness, which is assessed on the basis of objective criteria by organoleptic examination; whereas if batches of fishery products are to be uniformly fresh, they must consist of products of the same species, from the same fishing grounds and the same vessel only;

Whereas a small but adequate number of freshness categories should be established based on appropriate ratings for individual product groups; whereas, however, in view of the need to support quality products, not all freshness categories should be permitted to qualify for the intervention mechanisms introduced as part of the market organization arrangements;

Whereas the common marketing standards have the aim also of defining uniform trade characteristics for the products in question across the entire Community market in order to prevent distortions of competition and, secondly, to enable the market organization price arrangements to be applied uniformly; whereas to that end there should be a requirement that fishery products be graded on the basis of size categories determined according to weight or, in some individual cases, according to size;

Whereas the common marketing standards apply when all the products concerned, of Community origin or from third countries, intended for human consumption, are being sold for the first time on Community territory; whereas the standards apply without prejudice to health rules or rules adopted as part of stock conservation measures; whereas it is especially important to recall the primary importance, in all circumstances, of any minimum biological sizes in force, as against the minimum sizes determined for fishery products by the common marketing standards;

Whereas the application of the common marketing standards to products coming from third countries means that additional information must be shown on packaging; whereas this information need not be shown, however, where the products are brought into the Community by vessels flying the flag of a third country under the same conditions as Community catches;

Whereas, in view of normal practice in most Member States, it is advisable that the industry should grade fishery products for freshness and size; whereas, with a view in particular to assessing freshness on the basis of organoleptic criteria, provision should be made for the collaboration of experts appointed for this purpose by the trade organizations concerned;

Whereas, in order to keep each other informed, each Member State should supply the other Member States and the Commission with a list of the names and addresses of the experts and trade organizations concerned,

HAS ADOPTED THIS REGULATION:

A- GENERAL PROVISIONS

Article 1

1. This Regulation lays down, for certain fishery products, common marketing standards as provided for in Article 2 of Regulation (EEC) No 3759/92, hereinafter called the 'basic Regulation'.

2. For the purpose of this Regulation:
   a) 'marketing' means the first offer for sale and/or the first sale, on Community territory, for human consumption;
   b) 'lot' means a quantity of fishery products of a given species which has been subjected to the same treatment and is from the same fishing grounds and the same vessel;
   c) 'fishing grounds' is the customary name given by the fishing industry to the place in which catches have been taken.

3. The provisions of this Regulation relating to the freshness categories for fishery products shall apply without prejudice to the requirements of Directive 91/493/EEC of 22 July 1991 laying down the health conditions for the production and the placing on the market of fishery products[7].

OJ No L 268, 24.9.1991, p. 15. - Directive amended by Directive 95/71/EC of 22.12.1995. (OJ No L 332, 30.12.1995, p. 40.)

Article 2

1. Fishery products as specified in Article 3, of Community origin or from third countries, may be marketed only if they meet the requirements of this Regulation.

2. This Regulation shall not, however, apply to small quantities of products disposed of directly to retailers or consumers by inshore fishermen.

3. Detailed rules for the application of this Article shall be adopted in accordance with the procedure laid down in Article 32 of the basic Regulation.

Article 3

1. Common marketing standards are hereby laid for the following products:

(a) Saltwater fish falling under CN code 0302:

- Plaice (*Pleuronectes platessa*)
- Albacore or longfinned tuna (*Thunnus alalunga*)
- Bluefin tuna (*Thunnus thynnus*)
- Bigeye tuna (*Thunnus or Parathunnus obesus*)
- Herring of the species *Clupea harengus*
- Cod of the species *Gadus morhua*
- Sardine of the species *Sardina pilchardus*
- Haddock (*Melanogrammus aeglefinus*)
- Coalfish (*Pollachius virens*)
- Pollack (*Pollachius pollachius*)
- Mackerel of the species *Scomber scombrus*
- Mackerel of the species *Scomber japonicus*
- Horse mackerel (*Trachurus spp.*)
- Dogfish (*Squalus acanthias and Scyliorhinus spp.*)
- Redfish (*Sebastes spp.*)
- Whiting (*Merlangius merlangus*)
- Blue whiting (*Micromesistius poutassou* or *Gadus poutassou*)
- Ling (*Molva spp.*)

- Anchovy (*Engraulis spp.*)
- Hake of the species *Merluccius merluccius*
- Megrim (*Lepidorhombus spp.*)
- Ray's bream (*Brama spp.*)
- Monkfish (*Lophius spp.*)
- Dab (*Limanda limanda*)
- Lemon sole (*Microstomus* kitt)
- Pouting (*Trisopterus luscus*), and poor cod/Mediterranean cod (*Trisopterus minutus*)
- Bogue (*Boops boops*)
- Picarel (*Maena smaris*)
- Conger (*Conger conger*)
- Gurnard (*Trigla spp.*)
- Mullet (*Mugil spp.*)
- Skate (*Raja spp.*)
- Common flounder (*Platichthys flesus*)
- Sole (*Solea spp.*)
- Scabbardfish (*Lepidopus caudatus* and *Aphanopus carbo*)

(b) Crustaceans falling under CN code 0306:

- Shrimps (*Crangon crangon*) and prawns (*Pandalus borealis*)
- Edible crabs (*Cancer pagurus*)
- Norway lobsters (*Nephrops norvegicus*)

presented live, fresh or chilled, or cooked by steaming or by boiling in water.

(c) Cephalopods falling under CN code 0307:

- Cuttlefish (*Sepia officinalis* and *Rossia macrosoma*).

2. The marketing standards referred to in paragraph 1 shall comprise:
   (a) freshness categories, and
   (b) size categories.

B. FRESHNESS CATEGORIES

Article 4

1. The freshness category of each lot shall be determined on the basis of the freshness of the product and a number of additional requirements.

   Freshness shall be defined by reference to the special scales for different types of products set out in Annex I to this Regulation.

2. On the basis of the scales referred to in paragraph 2, products as specified in Article 3 shall be classified by lot in one of the following freshness categories:
   a) Extra, A or B in the case of fish, cephalopods and Norway lobster
   b) Extra or A in the case of shrimps.

   However, live Norway lobsters shall be classified in category E.

3. Crab as specified in Article 3 shall not be subject to specific freshness standards.

   However, only whole crabs, excluding berried females or soft-shelled crabs, may be marketed.

Article 5

1. Each lot must contain products of the same degree of freshness. A small lot need not, however, be of uniform freshness; if it is not, the lot shall be placed in the lowest freshness category represented therein.

2. The freshness category must be clearly and indelibly marked, in characters which are at least 5 cm high, on labels affixed to the lot.

Article 6

1. Fish, cephalopods and Norway lobster as specified in Article 3 placed by lot in category B shall be ineligible in so far as that lot is concerned for the financial assistance granted in respect of withdrawal as provided for in Articles 12, 12a, 14 and 15 of the basic Regulation.

2. Fish in freshness category Extra must be free from pressure marks, injuries, blemishes and bad discolouration.

3. Fish in freshness category A must be free from blemishes and bad discolouration. A very small proportion with slight pressure marks and superficial injuries shall be tolerated.

4. When products are being classified by freshness category, without prejudice to the health rules applicable, the presence of parasites and their possible effect on the quality of the product shall also be taken into consideration, allowance being made for the type of product and its presentation.

5. Detailed rules for the application of this Article shall be adopted, where necessary, in accordance with the procedure laid down in Article 32 of the basic Regulation.

C. SIZE CATEGORIES

Article 7

1. Fishery products as specified in Article 3 shall be sized by weight or by number per kilogramme. Shrimps and crabs, however, shall be graded in size categories by width of shell.

2. The minimum sizes established by this Regulation, in accordance with the scale set out in Annex II, shall apply without prejudice to the minimum lengths required under Regulations:
   - (EEC) No 1866/86 of 12 June 1986 laying down certain technical measures for the conservation of fishery resources in the waters of the Baltic Sea, the Belts and the Sound[8];
   - (EEC) No 3094/86 of 7 October 1986 laying down certain technical measures for the conservation of fishery resources[9];
   - (EC) No 1626/94 of 27 June 1994 laying down certain technical measures for the conservation of fishery resources in the Mediterranean[10].

For the purposes of control by the competent authorities, the minimum biological sizes to be observed in any event are shown in Annex II where they apply to the species covered by the marketing standards.

Article 8

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8 OJ No L 162, 18.6.1986, p. 1. - Regulation last amended by Regulation (EC) No 2250/95 (OJ No L 230, 27.9.1995, p. 1.).

9 OJ No L 288, 11.10.1986, p. 1. - Regulation last amended by Regulation (EC) No 3071/95, 22.12.1995 (OJ No L 329, 30.12.1995, p. 14.)

10 OJ No L 171, 6.7.1994, p. 1.

1. Lots shall be placed in size categories in accordance with the scale set out in Annex II.

2. Each lot must contain products of the same size. A small lot need not, however, be of uniform size; if it is not, the lot shall be placed in the lowest size category represented therein.

3. The size category and presentation must be clearly and indelibly marked, in characters which are at least 5 cm high, on labels affixed to the lot.

   The net weight in kilogrammes shall be clearly and legibly marked on each lot. Where lots are put up for sale in standard boxes, the net weight need not be shown if the contents of the box are shown when weighed prior to being put up for sale to correspond to the presumed contents.

4. Detailed rules for the application of this Article, in particular as regards the method of weighing and the determination of a variation in the net weight, above or below that marked or presumed, permitted for each lot, shall be adopted in accordance with the procedure laid down in Article 32 of the basic Regulation.

Article 9

Pelagic species may be graded in the different categories of freshness and size on the basis of a system of sampling. This system must ensure that the freshness and size of the products contained in the lot are as uniform as possible.

Detailed rules for the application of this Article, in particular for determining the number of samples to be taken, the weight or volume of fish in each sample, and the methods for assessing the grading and verifying the weight of lots offered for sale shall be adopted in accordance with the procedure laid down in Article 32 of the basic Regulation.

Article 10

In order to ensure local or regional supplies of shrimps and crabs for certain coastal zones of the Community, exemptions from the minimum sizes specified for these products in Annex II may be adopted.

The zones in question shall be determined and the corresponding marketing sizes adopted in accordance with procedure laid down in Article 32 of the basic Regulation.

D. PRODUCTS FROM THIRD COUNTRIES

Article 11

1. Without prejudice to Article 2(1), products as specified in Article 3 imported from third countries may be marketed only if they are presented in packages on which the following information is clearly and legibly marked:
   - country of origin, printed in roman letters at least 20 mm high;
   - scientific name of product and its trade name;
   - presentation;
   - freshness and size categories;
   - net weight in kg of products in the package;
   - date of grading and date of dispatch;
   - name and address of consignor.

2. However, products as specified in Article 3 landed in a Community port direct from the fishing grounds from vessels flying the flag of a third country and intended for marketing shall be subject to the same provisions as are applicable to Community catches.

E. FINAL PROVISIONS

Article 12

The fishing industry shall grade fishery products for freshness and size in collaboration with experts designated for that purpose by the trade organizations concerned.

Article 13

Each Member State shall provide the other Member States and the Commission, not later than one month before this Regulation enters into force, with a list of the names and addresses of the experts and trade organizations referred to in Article 12. The other Member States and the Commission shall be informed of any amendments to this list.

Article 14

Council Regulations (EEC) Nos 103/76 and 104/76 are hereby repealed. References to those Regulations shall be understood to apply to this Regulation.

Article 15

This Regulation shall enter into force on 1 January 1997.

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

Done at Brussels, For the Council

ANNEX I

FRESHNESS RATINGS

The ratings established in this Annex apply to the following products or groups of products, by reference to appraisal criteria specific to each of them

A. **Whitefish**

Haddock, cod, saithe, pollack, redfish, whiting, blue whiting, ling, hake, Ray's bream, monkfish, pouting and poor cod, bogue, picarel, conger, gurnard, mullet, plaice, megrim, sole, dab, lemon sole, flounder, scabbard fish

B. Bluefish

Albacore or longfinned tuna, bluefin tuna, bigeye tuna, herring, sardines, mackerel, horse mackerel, anchovy

C. Selachii

Dogfish, skate

D. Cephalopods

Cuttlefish

E. Crustaceans

1. Shrimps
2. Norway lobster

A. WHITEFISH

	CRITERIA		
	FRESHNESS CATEGORY[1]		
	Extra	**A**	**B**
Skin	Bright, iridescent pigmentation (save for redfish) or opalescent; no discolouration.	Pigmentation bright but not lustrous; slight discolouration.	Pigmentation in the process of becoming discoloured and dull.
Skin mucus	Aqueous, transparent.	Milky.	Yellowish grey, slightly speckled.
Eye	Convex (bulging); black, bright pupil ; transparent cornea.	Flat; pupil slightly opaque; opalescent cornea .	Slightly concave; grey pupil; opaque discoloured cornea.
Gills	Dark or bright red; transparent mucus .	Red or pink; slightly opaque mucus .	Brown/grey becoming discoloured; thidk, opaque mucus.
Peritoneum (in gutted fish)	Smooth; bright; difficult to detach from flesh.	Slightly dull; difficult to detach from flesh.	Speckled; comes away easily from flesh.
Smell of gills and abdominal cavity - whitefish other than plaice - Plaice	Fresh; seaweedy; seafood. Fresh oily; metallic; peppery; earthy smell.	No smell, neutral smell or slightly sweetish. Oily; seaweedy or slightly sweetish.	Fermented; slightly sour. Oily; fermented, musty, slightly rancid.

[1] In the case of monkfish without head, grading will be made on the basis of the headings applicable thereto.

B. **BLUEFISH**

	CRITERIA		
	FRESHNESS CATEGORY		
	Extra	**A**	**B**
Skin	Bright pigmentation, bright, shining iridescent colours; clear distinction between dorsal and ventral surfaces.	Loss of lustre and shine; duller colours; less difference between dorsal and ventral surfaces.	Dull, lustreless, insipid colours; skin creased when fish curved.
Skin mucus	Aqueous, transparent.	Milky, slightly brownish	Brownish
Consistency of flesh	Very firm, rigid.	Fairly rigid, firm.	Slightly soft
Gill covers	Silvery.	Silvery, slightly red or brown.	Brownish and extensive seepage of blood from vessels..
Eye	Convex, bulging; blue-black bright pupil, transparent 'eyelid'.	Less convex to flat; slightly veiled pupil, veiled 'eyelid'.	Flat to slightly concave; veiled crystalline lens; blood seepage around eye (spectacles).
Gills	Uniformly bright red to purple.	Less bright colour, paler at edges.	Becoming discoloured, mucus more plentiful.
Smell of gills	Fresh seaweed; pungent; iodine; metallic.	Thin or odourless, sweetish fishoil or mud.	Slightly sulphureous fatty smell, rancid bacon cuttings or rotten fruit.

C. SELACHII

	CRITERIA		
	FRESHNESS CATEGORY		
	Extra	**A**	**B**
Eye	Convex, very bright and iridescent; small pupils	Convex to flat; clear green having lost its brightness and iridescence, oval pupils	Flat to concave; slightly yellowish, dull
Appearance	In rigor mortis or partially in rigor; small quantity of clear mucus present on skin	Beyond rigor stage; no mucus on skin and especially in mouth and gill openings	Thick mucus in mouth and on gill openings; slightly flattened jaw
Smell	Fresh, sea smell	No smell or slight musty but not an ammonia smell	Ammonia smell; sour

D. CEPHALOPODS

	CRITERIA		
	FRESHNESS CATEGORY		
	Extra	**A**	**B**
Skin	Bright pigmentation, skin sticks to flesh.	Dull pigmentation ; skin sticks to flesh.	Discoloured; easily detached from flesh.
Flesh	Very firm; pearly white.	Firm; chalky white.	Slightly soft; pinky white or slightly yellowing.
Tentacles	Resistant to removal.	Resistant to removal.	More easily removed.
Smell	Fresh; seaweed .	Slight or no smell.	Ink smell.

E. CRUSTACEANS

(1) Shrimps

	CRITERIA	
	FRESHNESS CATEGORY	
	Extra	**A**
Minimum requirements	- surface of shell : moist and shiny; - shrimps must fall out separately when transferred from one container to another; - flesh must be free from any foreign odour; - shrimps must be free from sand, mucus and other foreign bodies;	The same as for Extra category
Appearance of shrimp with shell	very incurred; - shrimps: bright brownish-red verging on grey; pectoral part of shell predominantly light in colour - deep-water prawn: uniformly pink	incurved; - slightly washed-out reddish-brown colour; pectoral part of shell predominantly dark - pink with possibility of start of blackening of cephalothorax
Condition of flesh during and after shelling	- shells easily with technically unavoidable losses of flesh - firm but not tough;	- shells less easily with small losses of flesh; - less firm, slightly tough
Fragments	occasional fragments of shrimp allowed	small quantity of fragments of shrimp allowed

(2) **Norway lobster**

	CRITERIA		
	FRESHNESS CATEGORY		
	EXTRA	**A**	**B**
Shell	Pale pink or pink to orange-red	Pale pink or pink to orange-red; No black spots.	Slight discoloration; some black spots and greyish colour, particularly on shell and between tail segments
Eye and gills	Shiny black eyes; pink gills.	Eyes dull and grey/black; gills greyish.	Gills dark grey or some greenish colour on dorsal surface of shell.
Smell	Characteristic mild shellfish smell.	Loss of characteristic shellfish smell. No ammonia smell.	Slightly sour.
Flesh (tail)	Translucent and blue in colour tending towards white.	No longer translucent but not discoloured.	Opaque and dull in appearance.

ANNEX II
SIZE CATEGORIES

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish(1)	Number of fish/kg(2)	Region	Geographical area	Minimum size
Herring	1	***0,25 and over***	***4 or less***	1	ICES Vb (EC zone)	20 cm
(Clupea harengus)	2	***0,125 to 0,25***	***5 to 8***	2	(a)	20 cm
	3	0,085 to 0,125	9 to 11		(b)	18 cm
	4	0,05 to 0,085	12 to 20	3		20 cm
Baltic, north of 59°30'	5	***0,031 to 0,05***	***20 to 32***			
Sardines	1	***0,067 and over***	***15 or less***			
(Sardina pilchardus	2	***0,042 to 0,067***	***16 to 24***			
	3	***0,032 to 0,042***	***25 to 32***			not yet determined
	4	0,015 to 0,032	33 to 67			
Mediterranean		0,011 to 0,032	33 to 91			
Spotted dogfish	1	2 and over				
(Scyliorhinus spp.)	2	1 to 2	-			-
	3	0,5 to 1				
Piked dogfish	1	2,2 and over				
(Squalus acanthias	2	1 to 2,2	-			-
	3	0,5 to 1				
Redfish	1	2 and over				
(Sebastes spp.)	2	0,6 to 2	-			-
	3	0,35 to 0,6				
Cod	1	7 and over		1		35 cm
(Gadus morhua)	2	4 to 7		2	(a)	35 cm
	3	2 to 4			(b)	30 cm
	4	1 to 2		3		35 cm
	5	0,3 to 1		Baltic	South of 59°30'N	30 cm
Saithe	1	5 and over		1		35 cm
(Pollachius virens)	2	3 to 5		2	(a)	35 cm
	3	1,5 to 3	-		(b)	30 cm
	4	0,3 to 1,5		3		35 cm
				Baltic	South of 59°30'N	30 cm
Haddock	1	1 and over		1	ICES Vb (EC zone)	30 cm
(Melanogrammus	2	0,57 to 1		2	(a)	30 cm
aeglefinus)	3	***0,37 to 0,57***	-		(b)	27 cm
	4	***0,17 to 0,37***		3		30 cm
Whiting	1	0,5 and over		1		27 cm
(Merlangius	2	0,35 to 0,5		2	(a)	23 cm
merlangus)	3	0,25 to 0,35	-		(b)	23 cm
	4	0,11 to 0,25		3		23 cm

(1) The categories of weights include fish from the lower limit up to, but excluding, the upper limit.
(2) For mackerel of both species, number of fish / 25kg.
(a) Except Skagerrak and Kattegat
(b) Skagerrak and Kattegat

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish(1)	Number of fish/kg(2)	Region	Geographical area	Minimum size
Ling	1	5 and over		1		-
(Molva spp.)	2	***3 to 5***		2	(a)	not yet fixed
	3	***1,5 to 3***	-		(b)	-
	4	***less than 1,5***		3		63 cm
Mackerel of the	1	0,5 and over	50 or less	1		20 cm
species Scomber	2	0,2 to 0,5	51 to 125	2	except North Sea	20 cm
scombrus	3	0,1 to 0,2	126 to 250		North Sea	30 cm
Mediterranean		0,08 to 0,2	126 to 325	3		20 cm
				5		20 cm
					Mediterranean	18 cm
Mackerel of the	1	0,5 and over				
species	2	0,25 to 0,5				
Scomber	3	0,14 to 0,25	-			-
japonicus	4	0,05 to 0,14				
Anchovy	1	0,033 and over	30 or less	3	except ICES IXa)	12 cm
(Engraulis spp.)	2	0,020 to 0,033	31 to 50	3	ICES IXa)	10 cm
	3	0,012 to 0,020	51 to 83		Mediterranean	9 cm
	4	0,008 to 0,012	84 to 125			
Plaice	1	0,6 and over		1		25 cm
(Pleuronectes	2	0,4 to 0,6		2	(a)	25 cm
platessa)	3	0,3 to 0,4	-		(b)	27 cm
	4	0,15 to 0,3			North Sea	27 cm
				3		25 cm
				Baltic	subdivisions 22 to 25	25 cm
					subdivisions 26 to 28	21 cm
					subdivisions 29 South of 59°30'N	18 cm
Hake	1	2,5 and over		1		30 cm
(Merluccius	2	1,2 to 2,5		2	(a)	30 cm
merluccius)	3	0,6 to 1,2			(b)	30 cm
	4	0,28 to 0,6	-	3		27 cm
	5	0,2 to 0,28			Mediterranean	20 cm
Mediterranean		0,15 to 0,28				
Megrim	1	0,45 and over		1		25 cm
(Lepidorhombus	2	0,25 to 0,45		2	(a)	25 cm
spp.)	3	0,20 to 0,25	-		(b)	25 cm
	4	0,11 to 0,20		3		20 cm
Mediterranean		0,05 to 0,20				
Ray's bream	1	0,8 and over	-			-
(Brama spp.)	2	0,2 to 0,8				
Monkfish	1	***8 and over***		1		-
(Lophius spp.)	2	***4 to 8***		2	(a)	not yet fixed
whole, gutted	3	***2 to 4***	-		(b)	-
	4	***1 to 2***		3		not yet fixed
	5	0,5 to 1			Mediterranean	30 cm

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish(1)	Number of fish/kg(2)	Region	Geographical area	Minimum size
Monkfish	1	***4 and over***				
(Lophius spp.)	2	***2 to 4***				
head removed	3	1 to 2	-			-
	4	0,5 to 1				
	5	***0,25 to 0,5***				
Dab	1	0,25 and over	-	1		15 cm
(Limanda	2	0,13 to 0,25		2	(a)	15 cm
limanda)					(b)	23 cm
					North Sea	23 cm
				3		23 cm
Lemon sole	1	0,6 and over		1		25 cm
(Microstomus	2	0,35 to 0,6	-	2	(a)	25 cm
kitt)	3	0,18 to 0,35			(b)	25 cm
				3		25 cm
Albacore	1	4 and over				
or long-finned tuna	2	1,5 to 4	-			-
(Thunnus alalunga)						
Blue-fin tuna	1	70 and over			Mediterranean	70 cm ou 6,4 kg
(Thunnus	2	50 to 70				
thynnus)	3	25 to 50	-			
	4	10 to 25				
	5	6,4 to 10				
Big-eye tuna	1	10 and over	-			-
(Thunnus obesus)	2	3,2 to 10				
Pollack	1	5 and over		1		-
(Pollachius	2	***3 to 5***		2	(a)	30 cm
pollachius)	3	***1,5 to 3***	-		(b)	-
	4	***0,3 to 1,5***		3		30 cm
Blue	1		7 or less			
whiting	2		8 to 14			
(Micromesistius	3	-	15 to 25			-
poutassou ou	4		26 to 30			
Gadus poutassou)						
Pouting	1	***0,4 and over***		3		not yet fixed
(Trisopterus luscus	2	***0,25 to 0,4***				
and Poor	3	0,125 to 0,25	-			
cod	4	0,05 to 0,125				
(Trisopterus minutus)						
Bogue	1		5 or less			
(Boops boops)	2	-	6 to 31			-
	3		32 to 70			
Picarel	1		20 or less			
(Maena sararis)	2	-	21 to 40			-
	3		41 to 90			

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish(1)	Number of fish/kg(2)	Region	Geographical area	Minimum size
Conger eel	1	7 and over		1		-
(Conger conger)	2	5 to 7	-	2	(a)	58 cm
	3	0,5 to 5			(b)	-
				3		58 cm
Gurnard	1	1 and over				
(Trigla spp.)	2	***0,5 to 1***				
Tub gurnard	3	***0,35 to 0,5***	-			-
	4	***0,2 to 0,35***				
	5	***less than 0,2***				
Other	1	***1 and over***				
Gurnard	2	***0,5 to 1***				
	3	***0,35 to 0,5***	-			-
	4	***0,25 to 0,35***				
	5	***0,2 to 0,25***				
Horse mackerel	1	0,6 and over		1		15 cm
(Trachurus spp.)	2	0,4 to 0,6		2		15 cm
	3	0,2 to 0,4	-	3		15 cm
	4	***0,08 to 0,2***		5		15 cm
	5	***0,02 to 0,08***			Mediterranean	12 cm
Mullet	1	1 and over		1		-
(Mugil spp.)	2	0,5 to 1		2	(a)	20 cm
	3	0,2 to 0,5	-		(b)	-
	4	0,1 to 0,2		3		20 cm
					Mediterranean	16 cm
Skate	1	5 and over				
(Raja spp.)	2	3 to 5				
	3	1 to 3	-			-
	4	0,3 to 1				
Skate	1	3 and over	-			-
(wings)	2	0,5 to 3				
Flounder	1	over 0,3		1		24 cm
(Platichthys	2	0,2 to 0,3	-	2	(a)	24 cm
Flesus)		inclusive			(b)	24 cm
				3		24 cm
				Baltic	subdivisions 22 to 25	25 cm
					subdivisions 26 to 28	21 cm
					subdivisions 29 and 32 South of 59°30'N	18 cm
Sole	1	***0,8 and over***		1		24 cm
(Solea spp.)	2	***0,6 to 0,8***		2	(a)	24 cm
	3	***0,4 to 0,6***			(b)	24 cm
	4	***0,3 to 0,4***	-	3		24 cm
	5	***0,2 to 0,3***			Mediterranean	20 cm
	6	***0,16 to 0,2***				
	7	***0,12 to 0,16***				
Frostfish	1	3 and over				
(Lepidopus	2	2 to 3	-			-
caudatus)	3	1 to 2				
	4	0,5 to 1				

Scale of weights				Minimum sizes to be observed in the conditions laid down in the Regulations referred to in Article 7		
Species	Size	Kg/fish(1)	Number of fish/kg(2)	Region	Geographical area	Minimum size
Black scabbardfish (Aphanopus carbo)	1 2	3 and over 0,5 to 3	-			-
Cuttlefish (Sepia officinalis and Rossia macrosoma)	1 2 3	0,5 and over 0,3 to 0,5 0,1 to 0,3	-			-
Norway lobster (Nephrops norvegicus	1 2 3 4	-	20 and less ***21 to 30*** ***31 to 40*** ***over 40***	2 2 2 3	Skagerrak and Kattegat except Scotland Irish Sea [ICES VIa) and VIIa)], Skagerrak and Kattegat Western Scotland and Irish Sea [ICES VIa) and VIIa)]	40 mm (*) 130 mm (**) 25 mm (*) 85 mm (**) 20 mm (*) 70 mm (**) 20 mm (*) 70 mm (**)
					Mediterranean	20 mm (*) 70 mm (**)
Lobster tails	1 2 3 4	- 	60 and less 61 to 120 121 to 180 over 180	2 2 2 3	Skagerrak and Kattegat except Western Scotland, Irish Sea [ICES VIa) and VIIa)], Skagerrak and Kattegat Western Scotland and Irish Sea [ICES VIa) and VIIa)]	72 mm 46 mm 37 mm 37 mm
Crangonid shrimps (Crangon crangon)	***One size***	***6,7 mm and over (3)***	-			-
Pandalid shrimps (Pandalus borealis) fresh or chilled	One size	-	250 and less			-
Pandalid shrimps boiled or steamed	1 2	-	160 and less 161 to 250			-
Edible crab (Cancer pagurus)	1 2	16 cm and over(4) 13 to 16 cm (4)	-			-

(*) Length of shell
(**) Overall length
(3) Width of shell
(4) Width of shell at the widest point

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