32000R0824

IR-REGOLAMENT TAL-KUMMISSJONI (KEE) Nru 824/2000

tad-19 ta' April 2000

li jistabbilixxi l-proċeduri għall-pussess ta' ċereali mill-aġenziji ta' l-intervent u li jippreskrivi l-metodi ta' l-analiżi sabiex jistabbilixxu l-kwalità fiċ-ċereali

IL-KUMMISSJONI TAL-KOMUNITAJIET EWROPEJ,

Wara li kkunsidrat it-Trattat li jistabbilixxi l-Komunità Ewropea,

Wara li kkunsidrat ir-Regolament tal-Kunsill (KEE) Nru 1766/92 tat-30 ta' Ġunju 1992 dwar l-organizzazzjoni komuni tas-suq fiċ-ċereali ([1]), kif l-aħħar emendat bir-Regolament (KE) Nru 1253/1999 ([2]), u partikolarment l-Artikolu 5 tiegħu,

Billi:

(1) Il-prezz ta' l-intervent fuq il-qamħ komuni, il-qamħ duru, ix-xgħir, is-segala, il-qamħ ir-rum u s-sorgu huwa fissat għall-kwalitajiet korrispondenti kemm jista' jkun possibbli mal-kwalità medja taċ-ċereali maħsuda fil-Komunità.

(2) Il-prezzijiet ta' l-intervent jiġu miżjuda jew imnaqqsa sabiex jirriflettu d-differenzi fil-prezz osservati fis-suq għal kwalitajiet differenti.

(3) Iċ-ċereali ta' kwalità mhux adegwata ma għandhomx jiġu aċċettati għal intervent.

(4) Sabiex jiġi simplifikat il-maniġġjar ta' l-operati ta' intervent u, partikolarment, sabiex jiġi permess li jiġu stabbiliti lottijiet omoġenji għal kull tip ta' ċereali offruti għall-intervent, għandha tiġi fissata kwantita minima, li taħtha l-aġenzija ta' l-intervent ma tkunx obbligata li taċċetta l-offerta. Madankollu, jista' jkun meħtieġ li jiġi provvdut minimu ikbar ta' tunnellati metriċi f'ċerti Stati Membri, sabiex l-aġenziji ta' l-intervent ikunu jistgħu jqisu l-kondizzjonijiet li kienu jeżistu qabel u l-prattiċi tan-negozju bl-imnut f'dawn il-pajjiżi.

(5) Il-kondizzjonijiet li fuqhom iċ-ċereali jiġu offruti u meħuda f'pussess mill-aġenziji ta' l-intervent iridu jkunu kemm jista' jkun uniformi ġewwa l-Komunità kollha sabiex tiġi evitata kull diskriminazzjoni bejn il-produtturi.

(6) Iridu jiġu definiti l-metodi li jistabbilixxu l-kwalità tal-qamħ komuni, tal-qamħ duru, tas-segala, tal-qamħ ir-rum u tas-sorgu,

(7) B'żieda mal-ħtieġa ta' dikjarazzjoni annwali tal-ħażniet kif jitlob ir-Regolament tal-Kummissjoni (KEE) Nru 2148/96 tat-8 ta' Novembru 1996 li jippreskrivi r-regoli għall evalwazzjoni u l-monitoraġġ tal-ħażniet pubbliċi ta' intervent għall-prodotti tal-biedja ([3]), kif l-aħħar emendat bir-Regolament (KE) Nru 808/1999 ([4]), l-Istati Membri jridu jikkontrollaw/jeżaminaw l-istat tal-preservazzjoni tal-ħażniet miżmuma ta' intervent.

(8) Ir-Regolament tal-Kummissjoni (KEE) Nru 689/92 tad-19 ta' Marzu 1992 li jiffissa l-proċedura u l-kondizzjonijiet tal-pussess taċ-ċereali mill-aġenziji ta' l-intervent ([5]), kif l-aħħar emendat bir-Regolament (KE) Nru 1664/1999 ([6]) u r-Regolament tal-Kummissjoni (KEE) Nru 1908/84 ta' l-4 ta' Lulju 1984 li jiffissa metodi ta' livell stabbilit sabiex jistabbilixxu l-kwalità taċ-ċereali ([7]), kif l-aħħar emendat bir-Regolament (KEE) Nru 2507/87 ([8]), ġew emendati spiss. Għar-raġunijiet taċ-ċarezza għandhom jiġu mibdula.

(9) Il-Kumitat tat-Tmexxija taċ-Ċereali ma tax opinjoni fil-limitu taż-żmien stabbilit mill-President tiegħu,

ADOTTAT DAN IR-REGOLAMENT:

Artikolu 1

Matul il-perjodi taż-żmien riferiti fl-Artikolu 4(2) tar-Regolament (KEE) Nru 1766/92, kull pussessur ta' lott omoġenju ta' mhux inqas minn 80 tunnellata metrika ta' qamħ komuni, segala, xgħir, qam ir-rum jew sorgu jew 10 tunnellati metriċi ta' qamħ duru, maħsuda ġewwa l-Komunità, għandu jkun intitolat li joffri l-lott lill-aġenzija ta' l-intervent.

Madankollu, l-aġenziji ta' l-intervent jistgħu jiffissaw tunnellaġġ metriku ikbar.

Artikolu 2

1. Sabiex jiġu aċċettat fuq intervent, iċ-ċereali jridu jkunu b'saħħithom, mhux ħażin u ta' kwalità li jistgħu jinbiegħu fis-suq.

2. Għandhom jiġu kkonsidrati bħala b'saħħithom, mhux ħażin u li fi kwalità li jistħu jinbiegħu fis-suq jekk ikunu tal-kulur tipiku għaċ-ċereali involut, ħielsa minn kull riħa mhux tas-soltu u minn annimali u insetti qerrieda ħajjin (inkluż iddud żgħir) f'kull stadju ta' l-iżvilupp tagħhom u jilħqu l-ħtiġiet minimi ta' kwalità dikjarati fl-Anness I hawn taħt, u jekk il-livelli tagħhom ta' radjo-attivita ma jaqbżux il-livelli minimi permessi bir-regolamenti tal-Komunità.

Il-livell ta' kontaminazzjoni radjo-attiva tal-prodott għandha tiġi monitorjata biss jekk is-sitwazzjoni teħtieġ dan u sakemm ikun meħtieġ biss. Fejn meħtieġ, it-tul taż-żmien u l-għan tal-kontrolli għandhom jiġu stabbiliti b'mod konformi mal-proċedura preskritta fl-Artikolu 23 tar-Regolament (KEE) Nru 1766/92.

B'żieda ma' dan, fil-każi fejn l-analiżijiet jindikaw illi l-indiċi *Zeleny* ta' lott ta' qamħ komuni jkun bejn it-22 u t-30, sabiex dan il-qamħ jitqies b'saħħtu, mhux ħażin u tal-kwalità li jista' jinbiegħ fis-suq fit-tifsira tal-paragrafu 1, il-għaġina miksuba minnu trid tiġi ġudikata bħala li ma twaħħlax u tajba biex tinħadem bil-magna.

([1]) ĠU L 181, ta' l-1.7.1992, p. 21.
([2]) ĠU L 160, tas-26.6.1999, p. 18.
([3]) ĠU L 288, tad-9.11.1996, p. 6.
([4]) ĠU L 102, tas-17.4.1999, p. 70.
([5]) ĠU L 74, tal-20.3.1992, p. 18.
([6]) ĠU L 197, tad-29.7.1999, p. 28.
([7]) ĠU L 178, taltal-5.7.1984, p. 22.
([8]) ĠU L 235, tal-20.8.1987, p. 10.

3. Għall-għanijiet ta' dan ir-Regolament, materjali oħra għajr ċereali bażiċi ta' kwalità bla mittiefsa għandhom ikunu kif definiti fl-Anness II.

Il-qmuħ taċ-ċereali bażiċi u ta' ċereali oħra li jkollhom il-ħsara, affettwati mis-sadid jew imnawwra għandhom jiġu klassifikati bħala 'impuritajiet varji' saħansitra jekk ikollhom difetti li jappartjietnu għal kategoriji oħra.

Artikolu 3

Sabiex tiġi stabbilita l-kwalità taċ-ċereali offruti għall-intervent skond l-Artikoli 5 u 6 tar-Regolament (KEE) Nru 1766/92, għandhom jiġu wżati l-metodi li ġejjin:

3.1. il-metodu tal-livell stabbilit sabiex jistabbilixxi materjali oħra għajr iċ-ċereali tal-kwalità bla mittiefsa għandu jkun dak dikjarat fl-Anness III;

3.2. il-metodu tal-livell stabbilit sabiex jistabbilixxi l-kontenut ta' l-umdità għandu jkun dak dikjarat fl-Anness IV. Madankollu, l-Istati Membri jistgħu wkoll jużaw metodi oħra bażati fuq il-prinċipju dikjarat fl-Anness IV, il-metodu *ISO 712:1998* jew metodu bażat fuq teknoloġija *infra-red*. Fil-każ ta' kwistjoni, għandhom jiġu aċċettati biss ir-riżultati li joħorġu mill-użu tal-metodu dikjarat fl-Anness IV;

3.3. il-metodu tal-livell stabbilit biex jistabbilixxi l-kontenut tat-tannin fis-sorgu għandu jkun il-metodu *ISO 9648:1988*;

3.4. il-metodu tal-livell stabbilit biex jistabbilixxi n-nuqqas ta' twaħħil u kemm tinħadem bil-magna l-għaġina miksuba mill-qamħ komuni għandu jkun dak dikjarat fl-Anness V;

3.5. il-metodu tal-livell stabbilit biex jistabbilixxi l-kontenut ta' proteina fil-qamħ komuni miħun għandu jkun dak konoxxut mill-Għaqda Internazzjonali tal-Kimika taċ-Ċereali (IKĊ), li l-livelli stabbiliti tagħha huma preskritti taħt l-Intestatura Nru 105/2: 'il-metodu sabiex jistabbilixxi l-kontenut tal-proteina fiċ-ċereali u l-prodotti miċ-ċereali'

Madankollu, l-Istati Membri jistgħu jużaw kull metodu ieħor. F'dan il-każ, iridu jfornu lill-Kummissjoni b'xhieda ta' għarfien mill-IKĊ illi l-metodu involut jagħti riżultati ekwivalenti;

3.6. il-metodu biex jistabbilixxi l-indiċi *Zeleny* tal-qamħ komuni għandu jikkonforma ma' l-*ISO 5529:1992*;

3.7. il-metodu biex jistabbilixxi n-numru *Hagberg* li jaqa' (test ta' l-attivita ta' l-amilasi) għandu jikkonforma ma' *l-ISO 3093:1982*;

3.8. il-metodu tal-livell stabbilit biex jistabbilixxi r-rata tat-telf ta' l-aspett vitriju tal-qamħ duru għandu jkun dak dikjarat fl-Anness VI;

3.9. il-metodu tal-livell stabbilit biex jistabbilixxi l-użin speċifiku għandu jikkonforma ma' l-*ISO 7971/2:1995*.

Artikolu 4

1. Sabiex ikunu validi, l-offerti kollha għal intervent għandhom isiru bl-użu ta' formola maħruġa mill-aġenzija ta' l-intervent, li jkun fiha d-dettalji li ġejjin:

(a) l-isem ta' l-applikant,

(b) iċ-ċereali offrut,

(ċ) il-post tal-ħażna taċ-ċereali offrut,

(d) il-kwantità, il-karatteristiċi ewliena u s-sena tal-ħsad taċ-ċereali offrut,

(e) iċ-ċentru ta' l-intervent li lilu tkun magħmula l-offerta.

Il-formola għandu jkun fiha wkoll dikjarazzjoni illi l-prodotti huma ta' oriġini Komuntarju jew, fil-każ taċ-ċereali imdaħħla għall-intervent fuq kondizzjonijiet speċifiċi skond iż-żona tagħhom tal-produzzjoni, dettalji tar-reġjun fejn kienu prodotti.

Madankollu, l-aġenzija ta' l-intervent tista' tqis bħala validi offerti sottomessi f'għamla oħra ta' kitba, partikolarment bit-telekomunikazzjoni, basta iżda illi jiġu inklużi d-dettalji jkunu jridu jidhru fuq il-formola riferita fl-ewwel subparagrafu.

Minħajr preġudizzju għall-validità mid-data tal-preżentazzjoni ta' offerta sottomessa b'mod konformi mat-tielet subparagrafu, l-Istati Membri jistgħu jeħtieġu li (l-offerta) tiġi segwita billi jibagħtu jew jissottomettu direttament lill-aġenzija kompetenti l-formola provvduta fl-ewwel subparagrafu.

2. Jekk offerta ma tiġix aċċettata, l-operatur interessat għandu jiġi mgħarraf mill-aġenzija ta' l-intervent fi żmien ħamest ijiem tax-xogħol wara li tkun irċeviet l-offerta.

3. Jekk offerta tiġi aċċettata, l-opertaturi għandhom jiġu mgħarrfa malajr kemm jista' jkun bil-maħżen fejn iċ-ċereali jrid jittieħed pussess tiegħu (mill-aġenzija ta' l-intervent) u bl-iskeda tal-kunsinna.

Fuq it-talba ta' min jieħu l-offerta jew ta' min iżomm il-kotba tal-maħżen, l-iskeda msemmija tista' tiġi emendata mill-aġenzija ta' l-intervent.

Il-kunsinna ta' l-aħħar għandha ssir mhux iktar tard mit-tmiem tar-raba' xahar wara x-xahar li matulu kienet irċevuta l-offerta, minħajr, madankollu, ma jkun iktar tard mill-1 ta' Lulju għal Spanja, Greċja, l-Italja u l-Portugall u mill-31 ta' Lulju għall-Istati Membri l-oħra.

Artikolu 5

1. Iċ-ċereali offruti għandhom jittieħdu f'pussess mill-aġenzija ta' l-intervent jew ir-rappreżentant tagħha meta jkunu ġew stabbiliti l-kwantità u l-livelli stabbiliti minimi meħtieġa, kif dikjarati fl-Anness, għal-lott kollu rigward l-oġġetti kunsinjati fil-maħżen ta' intervent.

2. Il-karatteristiċi dwar il-kwalità għandhom jiġu stabbiliti fuq il-bażi ta' kampjun rappreżentattiv tal-lott offrut, li jikkonsisti f'kampjuni meħuda bir-rata ta' darba għal kull kunsinna (jew) fuq għal mill-inqas kull 60 tunnelleta metrika.

3. Il-kwantità kunsinjata trid tiġi miżuna fil-preżenza ta' min joffriha u rappreżentant ta' l-aġenzija ta' l-intervent li jkun indipendenti minn min jieħu l-offerta.

Ir-rappreżentant ta' l-aġenzija ta' l-intervent jista' wkoll ikun dak li jżomm il-kotba tal-maħżen. F'dan il-każ:

(a) fi żmien 45 jum mill-pussess, l-aġenzija ta' l-intervent għandha twettaq spezzjon li jinvolvi mill-inqas kontroll/eżami volumetriku; kull differenza bejn il-kwantità stabbilita bl-użin u l-kwantità stmata b'mod konformi mal-metodu volumetrika ma tistax taqbeż il-5 %;

(b) fejn it-tolleranza ma tinqabiżx, dak li jżomm il-kotba tal-maħżen għandu jġorr l-ispejjeż kollha dwar kull tolleranza osservata, b'kontroll/eżami iktar tard ta' l-użin, mill-użin imdaħħal fil-kontijiet jew meta jittieħdu fil-pussess iċ-ċereali;

(ċ) fejn tinqabeż it-tolleranza, iċ-ċereali għandhom jiġu miżuna fil-pront. L-ispejjeż ta' l-użin għandhom jingarru minn min iżomm il-kotba tal-maħżen, fejn l-użin stabbilit ikun inqas minn dak reġistrat, jew mill-Istat Membru, meta jkun iktar.

4. Fil-każ ta' teħid f'pusses fil-maħżen fejn iċ-ċereali jkunu qegħdin jinżammu fil-ħin ta' l-offerta, il-kwantità tista' tiġi stabbilita fuq il-bażi tar-reġistrazzjonijiet tal-ħażna, li jridu jissodisfaw il-ħtiġiet professjonali u dawk ta' l-aġenzija ta' l-intervent, u basta illi:

(a) ir-reġistri tal-ħażniet juru t-toqol reġistrat ma' l-użin, il-karateristiċi fiżiċi tal-kwalità fil-waqt ta' l-użin, u, partikolarment, il-kontenut ta' l-umdità, it-trasferimenti minn *silo* għall-ieħor jekk ikun hemm minnhom, u t-trattamenti mwettqa; l-użin ma għandux isir iktar minn 10 xhur qabel;

(b) dak li jżomm il-kotba tal-maħżen jiddikjara li l-lott offrut jikkorrispondi għal kollox mad-dettalji mniżżla fir-reġistri tal-ħażniet;

(ċ) il-karatteristiċi tal-kwalità stabbiliti mal-waqt ta' l-użin ikunu l-istess bħal dawk tal-kampjun rappreżentattiv magħmul mill-kampjuni meħuda mill-aġenzija ta' l-intervent jew mir-rappreżentant tagħha bir-rata ta' wieħed għal kull 60 tunnellata metrika.

5. Fejn jiġi applikat il-paragrafu 4:

(a) l-użin li jrid jiġi reġistrat huwa dak imdaħħal fir-reġistru tal-ħażniet, aġġustat, fejn xieraq, sabiex titqies kull differenza bejn il-kontenut ta' l-umdità u/jew il-persentaġġ ta' l-impuritajiet varji (*Schwarzbesatz*) reġistrati fil-waqt ta' l-użin u dawk stabbiliti fuq il-bażi tal-kampjun rappreżentattiv. Differenza bejn il-persentaġġ ta' l-impuritajiet varji tista' titqies biss sabiex tnaqqas l-użin imdaħħal fir-reġistru tal-ħażniet;

(b) fi żmien 45 jum mit-teħid f'pussess l-aġenzija ta' l-intervent għandha tagħmel kontroll/eżami volumetriku ieħor; id-differenza bejn il-kwantità stabbilita bl-użin u l-kwantità stmata b'mod konformi mal-metodu volumetriku ma tistax jaqbeż il-5 %;

(ċ) fejn ma tinqabiżx it-tolleranza, min iżomm ir-reġistri tal-maħżen għandu jġorr l-ispejjeż kollha li jkollhom x'jaqsmu ma' kull differenza osservata, u f'kontroll/eżami iktar tard, mill-użin imdaħħal fil-kontijiet mat-teħid fil-pussess;

(d) fejn tinqabeż it-tolleranza, iċ-ċereali għandhom jiġu miżuna fil-pront. L-ispejjeż ta' l-użin għandhom jingarri minn min iżomm il-kotba tal-maħżen, fejn l-użin stabbilit ikun inqas minn dak reġistrat, jew mill-FAEGG, fejn ikun iktar.

Artikolu 6

L-aġenzija ta' l-intervent għandha tara illi l-karatteristiċi fiżiċi u tekniċi tal-kampjuni meħuda jiġu analizzati fuq ir-responsabbiltà tagħha fi żmien 20 jum tax-xogħol minn meta jittieħed il-kampjun rappreżentattiv.

Jekk l-analiżi provvduti hawn fuq juru illi ċ-ċereali offruti ma jilħqux il-kwalità minima meħtieġa għall-intervent, iċ-ċereali msemmija għandhom jiġu rtirati fil-pront bl-ispejjeż għal min ikun ħa l-offerta. Min jieħu l-offerta għandu wkoll iġorr l-ispejjeż kollha li jinqalgħulu.

Min jieħu l-offerta għandu jġorr l-ispejjeż li għandhom x'jaqsmu ma':

(a) l-istabbilizzazzjoni tal-kontenut tat-tannin fis-sorgu,

(b) it-test (*Hagberg*) għall-attività ta' l-amilasi,

(ċ) l-istabbilizzazzjoni tal-kontenut tal-proteina fil-qamħ duru u l-qamħ komuni,

(d) it-test *Zeleny*,

(e) it-test dwar kif jinħadem bil-magna,

Fil-każi ikkonsidrati, l-aġenzija ta' l-intervent għandha twettaq mill-ġdid it-testijiet meħtieġa fuq iċ-ċereali involuti, bl-ispejjez jiġu miġrura mill-parti li titlef il-kawża.

Artikolu 7

Għandu jitfassal reġistru tat-teħid fil-pussess mill-aġenzija ta' l-intervent għal kull lott. Dan għandu jindika:

(a) id-data li fiha jkunu ġew kontrollati/eżaminati l-kwantità u l-karatteristiċi minimi,

(b) l-użin kunsinjat,

(ċ) in-numru ta' kampjuni meħuda sabiex jgħaqqdu l-kampjun rappreżentattiv,

(d) il-karattesristċi fiżiċi stabbiliti,

(e) l-aġenzija responsabbli mill-analiżi tal-kriterji tekonoloġiċi u r-riżultati li joħorġu minn dan.

Ir-reġistrazzjoni għandha ġġorr id-data u tintbagħat lil min iżomm il-kotba tal-maħżen għall-kontro-firma.

Artikolu 8

1. Mingħajr preġudizzju għall-paragrafu 2, il-prezz li jrid jitħallas lil min jieħu l-offerta għandu jkun il-prezz ta' l-intervent riferit fl-Artikolu 3(1) tar-Regolament (KEE) Nru 1766/92, validu fid-data speċifikata bħala l-ewwel data tal-kunsinja meta jkun ingħata l-avviż ta' l-aċċettazzjoni ta' l-offerta, għall-oġġetti kunsinjati fil-maħżen, qabel il-ħatt. Dan il-prezz għandu jiġi aġġustat b'mod konformi maż-żidiet u t-tnaqqis riferiti fl-Artikolu 9.

Madankollu, meta kunsinna ssir f'xahar li fih il-prezz ta' l-intervent ikun iktar baxx minn dak tax-xahar ta' l-offerta, għandu jitħallas l-oġħla prezz. Din id-dispożizzjoni ma għandhiex tapplika għall-qamħ ir-rum u s-sorgu f'Awissu u f'Settembru.

2. Malli tiġi rċevuta offerta, b'konformità ma' l-Artikolu 4 tar-Regolament (KEE) Nru 1766/92, l-aġenzija ta' l-intervent għandha tiddeċiedi dwar il-post u l-ewwel data biex jittieħed pussess taċ-ċereali.

L-ispejjeż tal-ġarr mill-post fejn l-oġġetti jkunu maħżuna meta tkun saret l-offerta saċ-ċentru ta' l-intervent li lejh jistgħu jinġarru bl-inqas spejjeż għandhom jinġarru minn min jieħu l-offerta.

Jekk l-aġenzija ta' l-intervent tieħu pussess ta' l-oġġetti f'post ieħor għajr iċ-ċentru ta' l-intervent li lejh jinġarru bl-inqas spejjeż, għandha tiddeċiedi u ġġorr l-ispejjeż addizzjonali tal-ġarr. F'dan il-każ l-ispejjeż tal-ġarr riferiti fis-subparagrafu ta' qabel għandhom jiġu stabbiliti mill-aġenzija ta' l-intervent.

Jekk l-aġenzija ta' l-intervent, bi ftehim ma' min jieħu l-offerta, taħżen l-oġġetti fil-post fejn ikunu lokati fil-waqt meta ssir l-offerta, l-ispejjeż riferiti fit-tieni sentenza tas-subparagrafu ta' qabel u l-ispejjeż tat-tneħħija tagħhom mill-maħżen, b'dawn ta' l-aħħar stmati fuq il-bażi tar-rati attwalment reġistrati fl-Istat Membru interessat, għandhom jitnaqqsu mill-prezz ta' l-intervent.

3. Il-ħlas għandu jsir bejn it-30 u l-35 jum wara d-data tat-teħid fil-pussess, kif riferit fl-Artikolu 5.

Artikolu 9

Iż-żidiet jew it-tnaqqis fil-prezz li bihom il-prezz ta' l-intervent jiżdied jew jitnaqqas għandu jkunu espress fl-Euro għal kull tunnellata metrika u applikati konġunti, kif provvdut hawn taħt:

(a) fejn il-kontentut ta' l-umdita fiċ-ċereali offruti għall-intervent huwa inqas minn 14 %, iż-żidiet fil-prezz li jridu jiġu applikati għandhom ikunu dawk imniżżla fil-lista fit-Tabella I ta' l-Anness VII. Fejn il-kontenut ta' l-umdita fiċ-ċereali offruti għall-intervent ikun iktar minn 14 %, it-tnaqqsi fil-prezz li jrid jiġi applikat għandu jkun dak imniżżel fil-lista fit-Tabella II ta' l-Anness VII;

(b) fejn l-użin speċifiku tal-qamħ komuni jew tax-xgħir offruti għall-intervent jiddifferixxi mill-użin speċifiku ta' 76 kg/el jew 64 kg/el rispettivament, it-tnaqqis fil-prezz li jrid jiġi applikat għandu jkun dak imniżżel fil-lista fit-Tabella III ta' l-Anness VII;

(ċ) fejn il-persentaġġ ta' qamħ imfarrak jaqbeż it-3 % għall-qamħ duru, il-qamħ komuni, is-segala u x-xgħir u 4 % għall-qamħ ir-rum u s-sorgu, għandu jiġi applikat tnaqqis ta' 0,5 Euro għal kull punt perċentwali addizzjoni ta' 0,1;

(d) fejn il-persentaġġ ta' l-impuritajiet fil-qamħ jaqbeż it-2 % għall-qamħ duru, it-3 % għas-segala, il-4 % għall-qamħ ir-rum u s-sorgu u l-5 % għall-qamħ komuni u x-xgħir għandu jiġi applikat tnaqqis ta' 0,5 Euro għal kull punt perċentwali addizzjonali ta 0,1;

(e) fejn il-persentaġġ tal-qamħ bin-nebbieta jaqbeż it-2,5 %, għandu jiġi applikat tnaqqis ta' 0,5 ta' Euro għal kull punt perċentwali addizzjonali ta' 0,1;

(f) fejn il-persentaġġ ta' impuritajiet mixxellanji (*Schwarzbesatz*) jaqbeż iż-0,5 % għall-qamħ duru u l-1 % għall-qamħ komuni, is-segala u x-xgħir, il-qamħ ir-rum u s-sorgu, għandu jiġi applikat tnaqqis ta' 0,1 ta' Euro għal kull punt perċentwali addizzjonali ta' 0,1;

(g) fejn il-persentaġġ ta' qamħ imżewwaq (b'iktar minn kulur wieħed) fil-qamħ duru jaqbeż il-20 %, għandu jiġi applikat tnaqqis ta' 0,2 Euro għal kull punt perċentwali addizzjonali wieħed jew parti minnu;

(h) fejn il-kontenut tal-proteina fil-qamħ komuni huwa inqas minn 11,5 %, it-tnaqqis li jrid jiġi applikat huwa dak kif imniżżel fil-lista fit-Tabella IV ta' l-Anness VII;

(i) fejn il-kontenut tat-tannin fis-sorgu offrut għall-intervent huwa oġħla minn 0,4 % tal-materjal niexef, it-tnaqqis li jrid jiġi applikat għandu jiġi kalkolat b'mod koformi mal-metodu preskritt fl-Anness VIII.

Artikolu 10

1. Kull operatur li jaħżen il-prodotti mixtrija għall-ħażna f'isem aġenzija ta' l-intervent għandu jagħmel moniturağġ fuq il-preżenza ta' dawn u l-istat ta' preservazzjoni tagħhom regolarment u jgħarraf lill-aġenzija hawn fuq imsemmija mingħajr dewmien b'kull problema li tinqala' f'dan ir-rigward.

2. L-aġenzija ta' l-intervent għandha tikkontrolla/teżamina l-kwalità tal-prodott maħżun mill-inqas darba fis-sena. Jistgħu jittieħdu kampjuni għal dan il-għan meta jiġi mibni l-inventarju provvdut fl-Artikolu 4 tar-Regolament (KE) Nru 2148/96.

Artikolu 11

L-aġenziji ta' l-intervent għandhom, fejn meħtieġ, jadottaw proċeduri addizzjonali u kondizzjonijiet dwar it-teħid f'pussess, kompatibbli ma' dan ir-Regolament sabiex iqisu kull kondizzjoni speċjali li teżisti fl-Istat Membru ikkonsidrat; jistgħu, partikolarment, jitolbu rtagħrif b'lura perjodiċi dwar il-ħażna.

Artikolu 12

Ir-Regolamenti (KEE) Nru 689/92 u (KEE) Nru 1908/84 huma hawnhekk imħassra b'effett mill-1 ta' Lulju 2000.

Artikolu 13

Dan ir-Regolament għandu jidħol fis-seħħ fis-seba' jum wara l-pubblikazzjoni tiegħu fil-*Ġurnal Uffiċjali tal-Komunitajiet Ewropej*.

Għandu jibda japplika mill-1 ta' Lulju 2000.

Dan ir-Regolament għandu jornbot fl-intier tiegħu u japplika direttament fl-Istati Membri kollha.

Magħmul fi Brussel, fid-19 ta' April 2000.

Għall-Kummissjoni
Franz FISCHLER
Membru tal-Kummissjoni

ANNEX I

	Durum wheat	Common wheat	Rye	Barley	Maize	Sorghum
A. Maximum moisture content	14,5 %	14,5 %	14,5 %	14,5 %	14,5 %	14,5 %
B. Maximum percentage of matter which is not basic cereal of unimpaired quality:	12 %	12 %	12 %	12 %	12 %	12 %
1. Broken grains	6 %	5 %	5 %	5 %	10 %	10 %
2. Impurities consisting of grains (other than indicated at 3)	5 %	7 %	5 %	12 %	5 %	5 %
of which:						
(a) shrivelled grains					—	—
(b) other cereals	3 %			5 %		
(c) grains damaged by pests						
(d) grains in which the germ is discoloured			—	—	—	—
(e) grains overheated during drying	0,50 %	0,50 %	1,5 %	3 %	3 %	3 %
3. Mottled grains and/or grains affected with fusariosis	5 %	—	—	—	—	—
of which:						
— grains affected with fusariosis	1,5 %	—	—	—	—	—
4. Sprouted grains	4 %	4 %	4 %	6 %	6 %	6 %
5. Miscellaneous impurities (Schwarzbesatz)	3 %	3 %	3 %	3 %	3 %	3 %
of which:						
(a) extraneous seeds:						
— noxious	0,10 %	0,10 %	0,10 %	0,10 %	0,10 %	0,10 %
— other						
(b) damaged grains:						
— grains damaged by spontaneous heating or too extreme heating during drying	0,05 %	0,05 %				
— other						
(c) extraneous matter						
(d) husks						
(e) ergot	0,05 %	0,05 %	0,05 %	—	—	—
(f) decayed grains			—	—	—	—
(g) dead insects and fragments of insects						
C. Maximum percentage of wholly or partially piebald grains	27 %	—	—	—	—	—
D. Maximum tannin content [1]	—	—	—	—	—	1 %
E. Minimum specific weight (kg/hl)	78	73	70	62	—	—

	Durum wheat	Common wheat	Rye	Barley	Maize	Sorghum
F. Minimum protein content (1):						
— 2000/2001 marketing year	11,5 %	10 %	—	—	—	—
— 2001/2002 marketing year	11,5 %	10,3 %	—	—	—	—
— 2002/2003 onwards	11,5 %	10,5 %				
G. Hagberg falling number (seconds)	220	220	120			
H. Minimum Zeleny index (ml)	—	22	—	—	—	—

(1) As % of dry matter.

ANNEX II

1. DEFINITION OF MATTER OTHER THAN BASIC CEREALS OF UNIMPAIRED QUALITY

1.1. Broken grains

All grains whose endosperm is partially uncovered shall be regarded as broken grains. Grains damaged by threshing and grains from which the germ has been removed also belong to this group.

For maize, "broken grains" means pieces of grain or grains which pass through a sieve with a circular mesh 4,5 mm in diameter.

For sorghum, "grains" means pieces of grain or grains which pass through a sieve with a circular mesh 1,8 mm in diameter.

1.2. Grain impurities

(a) *Shrivelled grains:*

grains which, after elimination from the sample of all other matter referred to in this Annex, pass through sieves with apertures of the following dimensions: common wheat 2,0 mm, rye 1,8 mm, durum wheat 1,9 mm, barley 2,2 mm.

Notwithstanding this definition, however:

— for barley from Finland or Sweden with a specific weight of at least 64 kilograms per hectolitre offered for intervention in those Member States, or

— for barley with a moisture content of 12,5 % or less,

"shrivelled grains" means grains which, after elimination of all other matter referred to in this Annex, pass through sieves with apertures of 2,0 mm.

In addition, grains damaged by frost and unripe grains (green) belong to this group.

(b) *Other cereals:*

all grains which do not belong to the species of grain sampled.

(c) *Grains damaged by pests:*

grains which have been nibbled. Bug-ridden grains also belong to this group.

(d) *Grains in which the germ is discoloured, mottled grains, grains affected with fusariosis:*

grains in which the germ is discoloured are those of which the tegument is coloured brown to brownish black and of which the germ is normal and not sprouting. For common wheat, grains in which the germ is discoloured shall be disregarded up to 8 %.

For durum wheat:

— grains which show a brown to brownish black discoloration elsewhere than on the germ itself shall be considered as mottled grains,

— grains affected with fusariosis are grains whose pericarp is contaminated with *Fusarium mycelium*; such grains look slightly shrivelled, wrinkled and have pink or white diffuse patches with an ill-defined outline.

(e) Grains overheated during drying are those which show external signs of scorching but which are not damaged grains.

1.3. Sprouted grains

Sprouted grains are those in which the radicle or plumule is clearly visible to the naked eye. However, account must be taken of the general appearance of the sample when its content, of sprouted grains is assessed. In some kinds of cereals the germ is protuberant, e.g. in durum wheat, and the germ tegument splits when the batch of cereals is shaken. These grains resemble sprouted grains but must not be included in that group. Sprouted grains are only those where the germ has undergone clearly visible changes which make it easy to distinguish the sprouted grain from the normal grain.

1.4. **Miscellaneous impurities (Schwarzbesatz)**

(a) *Extraneous seeds*

"Extraneous seeds" are seeds of plants, whether or not cultivated, other than cereals. They include seeds not worth recovering, seeds which can be used for livestock and noxious seeds.

"Noxious seeds" means seeds which are toxic to humans and animals, seeds hampering or complicating the cleaning and milling of cereals and seeds affecting the quality of products processed from cereals.

(b) *Damaged grains*

"Damaged grains" are those rendered unfit for human consumption and, as regards feed grain, for consumption by cattle, owing to putrefaction, midlew, or bacterial or other causes.

Damaged grains also include grains damaged by spontaneous heat generation or too extreme heating during drying. These "heated" or "smutty" grains are fully grown grains in which the tegument is coloured greyish brown to black, while the cross-section of the kernel is coloured yellowish-grey to brownish-black.

Grains attacked by wheat midge shall be considered damaged grains only when more than half the surface of the grain is coloured grey to black as a result of secondary cryptogamic attack. Where discoloration covers less then half the surface of the grain, they must be classed with grains damaged by pests.

(c) *Extraneous matter*

All matter in a sample of cereals retained by a sieve with apertures of 3,5 mm, (with the exception of grains of other cereals and particulary large grains of the basic cereal) and that passing through a sieve with apertures of 1,0 mm shall be considered extraneous matter. Also included are stones, sand, fragments of straw and other impurities in the samples which pass through a sieve with apertures of 3,5 mm and are retained by a sieve with apertures of 1,0 mm.

This definition does not apply to maize. For maize, all matter in a sample which passes through a sieve with apertures of 1 mm shall be considered extraneous matter, in addition to that referred to in the first subparagraph.

(d) Husks (for maize: cob fragments).

(e) Ergot.

(f) Decayed grains.

(g) Dead insects and fragments of insects.

1.5. **Live pests**

1.6. **Piebald grains which have lost their vitreous aspect (mitadiné or piebald)**

Mitadiné grains of durum wheat are grains whose kernel cannot be regarded as entirely vitreous.

2. **SPECIFIC FACTORS TO TAKE INTO CONSIDERATION FOR EACH TYPE OF CEREAL FOR THE DEFINITION OF IMPURITIES**

2.1. **Durum wheat**

Grain impurities means shrivelled grains, grains of other cereals, grains damaged by pests, grains in which the germ is discoloured, mottled grains of grains affected with fusariosis and grains overheated during drying.

Miscellaneous impurities means extraneous seeds, damaged grains, extraneous matter, husks, ergot, decayed grains, dead insects and fragments of insects.

2.2. **Common wheat**

Grain impurities means shrivelled grains, grains of other cereals, grains damaged by pests, grains in which the germ is discoloured and grains overheated during drying.

Miscellaneous impurities means extraneous seeds, damaged grains, extraneous matter, husks, ergot decayed grains, dead insects and fragments of insects.

2.3. **Rye**

Grain impurities means shrivelled grains, grains of other cereals, grains damaged by pests and grains overheated during drying.

Miscellaneous impurities means extraneous seeds, damaged grains, extraneous matter, husks, ergot, dead insects and fragments of insects.

2.4. **Barley**

Grain impurities means shrivelled grains, grains of other cereals, grains damaged by pests and grains overheated during drying.

Miscellaneous impurities means extraneous seeds, damaged grains, extraneous matter, husks, dead insects and fragments of insects.

2.5. **Maize**

Grain impurities means grains of other cereals, grains damaged by pests and grains overheated during drying.

For maize, all matter in a sample which passes through a sieve with apertures of 1,0 mm shall be considered extraneous matter.

All extraneous seeds, damaged grains, extraneous matter, husks, dead insects and fragments of insects shall be considered miscellaneous impurities.

2.6. **Sorghum**

Grain impurities means grains of other cereals, grains damaged by pests and grains overheated during drying.

Miscellaneous impurities means extraneous seeds, damaged grains, extraneous matter, husks, dead insects and fragments of insects.

ANNEX III

STANDARD METHOD FOR DETERMINING MATTER OTHER THAN BASIC CEREALS OF UNIMPAIRED QUALITY

1. For common wheat, durum wheat, rye and barley, an average sample of 250 g is passed through two sieves, one with slotted perforations of 3,5 mm and the other with slotted perforations of 1,0 mm, for half a minute each.

   In order to ensure constant sifting, it is advisable to use a mechanical sieve, e.g. a vibrating table with fitted sieves.

   The matter retained by the sieve with slotted perforations of 3,5 mm and that passing through the sieve with slotted perforations of 1,0 mm must be weighted together and regarded as extraneous matter. Where the matter retained by the sieve with slotted perforations of 3,5 mm includes parts in the "other cereals" group or particularly large grains of the basic cereal, those parts or grains shall be returned to the sifted sample. During sifting, in the sieve with slotted perforations of 1,0 mm, a close check must be made for live pests.

   From the sifted sample, a sample of 50 to 100 g shall be taken using a separator. This partial sample must be weighed.

   The partial sample should then be spread out on a table with tweezers or a horn spatula and broken grains, other cereals, sprouted grains, grains damaged by pests, grains damaged by frost, grains in which the germ is discoloured, mottled grains, extraneous seeds, ergots, damaged grains, decayed grains, husks and live pests and dead insects must be extracted.

   Where the partial sample includes grains still in the husk, they shall be husked by hand, the husks obtained being considered as pieces of husks. Stones, sand and fragments of straw shall be considered extraneous matter.

   The partial sample shall be sifted for half a minute in a sieve with slotted perforations of 2,0 mm for common wheat, 1,8 mm for rye, 1,9 mm for durum wheat, 2,2 mm for barley. Matter which passes through this sieve shall be considered as shrivelled grains. Grains damaged by frost and unripe green grains belong to the "shrivelled grains" group.

2. An average sample of 500 g in the case of maize and 250 g for sorghum, in shaken for half a minute in a sieve which has slotted perforations of 1,0 mm. Check for the presence of live pests and dead insects.

   Using tweezers or a horn spatula, extract from the matter retained by the sieve with slotted perforations of 1,0 mm stones, sand, fragments of straw and other extraneous matter.

   Add the extraneous matter thus extracted to the matter which has passed through the sieve with slotted perforations of 1,0 mm and weigh them together.

   Using a separator, prepare a partial sample of 100 to 200 g in the case of maize or 25 to 50 g for sorghum from the sample passed through the sieve. Weigh this partial sample. Spread it out in a thin layer on a table. Using tweezers or a horn spatula, extract the pieces of other cereals, grains damaged by pests, grains damaged by frost, sprouted grains, extraneous seeds, damaged grains, husks, live pests and dead insects.

   Next, pass this partial sample through a sieve with a 4,5 mm round mesh for maize and 1,8 mm round mesh for sorghum. The matter which passes through this sieve shall be considered as broken grains.

3. Groups of matter other than basic cereals of unimpaired quality, determined according to the methods referred to in 1 and 2 must be weighted very carefully to the nearest 0,01 g and distributed according to percentage over the average sample. The particulars entered in the analysis report shall be to the nearest 0,1 %. Check for live pests.

   As a general rule, two analyses must be made for each sample. They must not differ by more than 10 % in respect of the total of the abovementioned matter.

4. The apparatus to be used for the operations referred to in 1, 2 and 3 is as follows:

   (a) sample separator, e.g. a conical or grooved apparatus;

   (b) precision or assay balance;

   (c) sieves with slotted perforations of 1,0 mm, 1,8 mm, 1,9 mm, 2,0 mm, 2,2 mm and 3,5 mm and sieves with a 1,8 mm and 4,5 mm round mesh. The sieves may be fitted to a vibrating table.

ANNEX IV

STANDARD METHOD OF TESTING FOR MOISTURE CONTENT

1. **Principle**

The product is dried at a temperature of 130 to 133 °C under normal atmospheric pressure, for a period appropriate to the size of the particles.

2. **Scope**

This drying method applies to cereals crushed into particles of which at least 50 % pass through a sieve with 0,5 mm mesh and leave not more than 10 % residue on the sieve with a 1,0 mm round mesh. It also applies to flour.

3. **Apparatus**

Precision balance.

Crusher made of a material which does not absorb moisture, is easy to clean, enables crushing to be effected quickly and evenly without overheating, limits contact with the outside air to the minimum, and meets the requirements mentioned in 2 (e.g. a detachable roller mill).

Receptacle made of non-corrodible metal or glass, fitted with a sufficiently tight-fitting lid; working surface allowing distribution of the test sample at 0,3 g per cm^2.

Electrically heated isothermic heating chamber, set at a temperature of 130 to 133 °C [1] having adequate ventilation [2].

Dessicator with a metal or, failing metal, porcelain plate (thick, perforated), containing any suitable dessicant.

4. **Procedure**

Drying

Weigh to the nearest 1 mg a quantity slightly greater than 5 g of the crushed small-grained cereals or 8 g of the crushed maize in the pre-weighed receptable. Place the receptacle in a heating chamber heated to a temperature of 130 to 133 °C. This should be done as quickly as possible, so as to prevent too great a drop in temperature. Leave small-grained cereals to dry for two hours and maize for four hours after the heating chamber regains a temperature of 130 to 133 °C. Remove the receptacle from the heating chamber, quickly replace the lid, leave to cool for 30 to 45 minutes in a dessicator and weigh (to the nearest 1 mg).

5. **Method of calculation and formulae**

E = the initial mass, in grams, of the test sample

M = the mass, in grams, of the test sample after preparation

M' = the mass, in grams, of the test sample after crushing

m = the mass, in grams, of the dry test sample.

The moisture content as a percentage of the product is equal to:

— without previous preparation (E - m) × 100/E,

— with previous preparation (M' — m)M/M' + E — M) x 100/E = 100 (1 — Mm/EM').

Tests to be made in duplicate at least.

6. **Repetition**

The difference between the values obtained from the two determinations carried out simultaneously or in rapid succession by the same analyst shall not exceed 0,15 g of moisture per 100 g of sample. If it does so, the determinations shall be repeated.

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[1] Air temperatures inside the heating chamber.

[2] Its heating capacity should be such that, when it has been pre-set to a temperature of 130 to 133 °C, that temperature can be regained in less than 45 minutes after the maximum number of test samples have been placed in the chamber to dry simultaneously. Ventilation should be such that, when small-grained cereals (common wheat, durum wheat, barley, sorghum and rye) are dried for two hours and maize for four hours, the results from all the test samples of semolina or, as the case may be, maize that the heating chamber can hold differ by less than 0,15 % from the results obtained after drying small-grained cereals for three hours and maize for five hours.

ANNEX V

METHOD FOR DETERMINING THE NON-STICKINESS AND MACHINABILITY OF THE DOUGH OBTAINED FROM COMMON WHEAT

1. **Title**

Method for test baking of wheat flour.

2. **Scope**

The method is applicable to flour, experimentally milled from wheat for the production of yeast-raised bread.

3. **Principle**

A dough is made from flour, water, yeast, salt and sucrose, in a specified mixer. After dividing and rounding, the pieces are given 30 minutes' rest; they are moulded, placed on baking sheets and baked after a final proof of fixed duration. Dogh-handling properties are noted. The loaves are judged by volume and height.

4. **Ingredients**

4.1. *Yeast*

Active dry yeast of type *Saccharomyces cerevisiae* DHW-Hamburg-Wansbeck or a product having the same characteristics.

4.2. *Tap water*

4.3. *Sugar-salt-ascorbic acid solution*

Dissolve 30 ± 0,5 g of sodium chloride (commercial grade), 30 ± 0,5 g of sucrose (commercial grade), and 0,040 ± 0,001 g ascorbic acid in 800 ± 5 g of water. Prepare fresh daily.

4.4. *Sugar solution*

Dissolve 5 ± 0,1 g sucrose (commercial grade) in 95 ± 1 g of water. Prepare fresh daily.

4.5. *Enzyme active malt flour*

Commercial grade.

5. **Equipment and apparatus**

5.1. *Baking room*

Controlled to maintain a temperature of 22 to 25 °C.

5.2. *Refrigerator*

For maintaining a temperature of 4 ± 2 °C.

5.3. *Balance*

Maximum load 2 kg, accuracy 2 g.

5.4. *Balance*

Maximum load 0,5 kg, accuracy 0,1 g.

5.5. *Analytical balance*

Accuracy $0,1 \times 10^{-3}$ g.

5.6. *Mixer*

Stephan UMTA 10, with mixing arm model "Detmold" (Stephan Soehne GmbH) or similar equipment having the same characteristics.

5.7. *Proving cabinet*

Controlled to maintain a temperature of 30 ± 1 °C.

5.8. *Open plastic boxes*

Made from polymethylmethacrylate (Plexiglas, Perspex). Inside dimensions: 25 × 25 × 15 cm height, wall thickness 0,5 ± 0,05 cm.

5.9. *Square plastic sheets*

Made from polymethylmethacrylate (Plexiglas, Perspex). At least 30 × 30 cm, thickness 0,5 ± 0,05 cm.

5.10. *Moulder*

Brabender ball homogeniser (Brabander OHG) or similar equipment having the same characteristics.

6. **Sampling**

According to ICC Standard No 101.

7. **Procedure**

7.1. *Determination of water uptake*

Determine the water absorption according to ICC Standard No 115/1.

7.2. *Determination of malt flour addition*

Determine the "falling number" of the flour according to ISO 3093-1982. If the "falling number" is higher than 250, determine the malt flour addition requried to bring it within the range 200 to 250, using a series of mixtures of the flour with increasing quantities of malt flour (4.5). If the "falling number" is lower than 250, no malt flour is required.

7.3. *Reactivation of active dry yeast*

Adjust the temperature of the sugar solution (4.4) to 35 ± 1 °C. Pour one part by weight of the active dry yeast into four parts by weight of this tempered sugar solution. Do not stir. Swirl if necessary.

Allow to stand for 10 ± 1 minute, then stir until a homogeneous suspension is obtained. Use this suspension within 10 minutes.

7.4. *Temperature adjustment of the flour and the dough liquid*

The temperature of the flour and the water must be adjusted to give a dough temperature of 27 ± 1 °C after mixing.

7.5. *Dough composition*

Weigh, with a precision of 2 g, 10 y/3 g flour on as-is moisture basis (corresponding to 1 kg flour on a 14 % moisture basis), in which "y" is the quantity of flour used in the farinograph test (see ICC Standard No 115, clause 9.1). Weigh, with a precision of 0,2 g, the quantity of malt flour necessary to bring the "falling number" within the range 200 to 250 (7.2).

Weigh 430 ± 5 g sugar-salt-ascorbic acid solution (4.3) and add water to a total mass of (x–9) 10 y/3 g, (see 10.2) in which "x" is the quantity of water used in the farinograph test (see ICC Standard No 115, clause 9.1). This total mass (usually between 450 and 650 g) must be achieved with a precision of 1,5 g.

Weigh 90 ± 1 g yeast suspension (7.3).

Note the total mass of the dough (P), which is the sum of the masses of flour, sugar-salt-ascorbic acid solution plus water, yeast suspension and malt flour.

7.6. *Mixing*

Before starting, bring the mixer to a temperature of 27 ± 1 °C by use of a suitable quantity of tempered water.

Place the liquid dough ingredients in the mixer and place the flour plus malt flour on top.

Start the mixer (speed 1, 1 400 rev/min), and allow to run for 60 seconds. Twenty seconds after the start of mixing, turn the scraper attached to the lid of the mixing bowl two revolutions.

Measure the temperature of the dough. If it is outside the range 26 to 28 °C, discard the dough and mix a new one after adjustment of ingredient temperatures.

Note dough properties using one of the following terms:

— non-sticky and machinable, or

— sticky and non-machinable. To be considered as "non-sticky and machinable" at the end of mixing, the dough should form a coherent mass which hardly adheres to the sides of the bowl and spindle of the mixer. It should be possible to collect the dough by hand and remove it from the mixing bowl in a single motion without noticeable loss.

7.7. *Dividing and rounding*

Weigh, with precision of 2 g, three pieces of dough according to the formula:

p = 0,25 P, where:

p = mass of scaled dough piece

p = total mass of dough

Immediately round the pieces for 15 seconds in the moulder (5.10) and place them for 30 ± 2 minutes on the square plastic sheets (5.9), covered by the inverted plastiuc boxes (5.8) in the proving cabinet (5.7).

Do not use dusting flour.

7.8. *Moulding*

Bring the pieces of dough on the plastic sheets, covered by the inverted boxes, to the moulder (5.10), and re-round each piece for 15 seconds. Dot not remove cover from a piece of dough until immediately before rounding. Note dough properties again, using one of the following terms:

— non-sticky and machinable, or

— sticky and non-machinable.

To be considered as "non-sticky and machinable" the dough should adhere hardly, or not at all, to the sides of the chamber so that it can freely rotate around itself and form a regular ball during the operation of the machine. At the end of the operation the dough should not stick to the sides of the dough-moulding chamber when the lid of the chamber is raised.

(7.9; 7.10; 8.)

9. **Test report**

The test report should mention:

— dough-handling properties at the end of mixing, and at moulding,

— the "falling number" of the flour without addition of malt flour,

— any anomalies observed.

It should further include:

— the method used,

— all details required for the identification of the sample.

10. **General remarks**

10.1.

10.2. The formula for the calculation of the quantity of dough liquid is based on the following considerations:

Addition of x ml water to the equivalent of 300 g flour at 14 % moisture produces the required consistency. As in the baking test 1 kg of flour (14 % moisture basis) is used, whereas x is based on 300 g of flour, for the baking test x divided by three and multiplied by 10 g of water is needed, so 10 x/3 g.

The 430 g sugar-salt-ascorbic acid solution contains 15 g salt and 15 g sugar. This 430 g solution is included in the dough liquid. So to add 10 x/3 g water to the dough, (10 x/3 + 30) g dough liquid composed of the 430 g sugar-salt-ascorbic acid solution and an additional quantity of water must be added.

Although part of the water added with the yeast suspension is absorbed by the yeast, this suspension also contains "free" water. It is arbitrarily supposed that 90 g yeast suspension contains 60 g "free" water. The quantity of the dough liquid must be corrected for this 60 g of "free" water in the yeast suspension, so 10 x/3 plus 30 minus 60 g must finally be added. This can be rearranged as follows: (10 x3 + 30) − 60 = 10 x/3 − 30 = (x/3 − 3) 10 = (x − 9) 10/3, the formula given in clause 7.5. If, e.g., a water addition x in the farinograph test was found of 165 ml, this value must be substituted in this formula, so to the 430 g sugar-salt-ascorbic acid solution water must be added to a total mass of:

$(165 - 9)10/3 = 156 \times 10/3 = 520$ g.

10.3. The method is not directly applicable to wheat. The procedure to be followed for characterising the baking properties of wheat is as follows:

Clean the wheat, and determine the moisture content of the cleaned wheat. If the moisture content is within the range 15,0 % to 16,0 %, do not temper the wheat. If the moisture content is outside this range, adjust the moisture content to 15,5 ± 0,5 %, at least three hours prior to milling.

Mill the wheat into flour using a Buehler laboratory mil MLU 202 or a Brabender Quadrumat Senior mill or similar equipment having the same characteristics.

Choose a milling procedure that yields a flour of minimum 72 % extraction, with an ash content of 0,50 to 0,60 % on dry matter basis.

Determine the ash content of the flour according to Annex I to Commission Regulation (EC) No 1501/95 (OJ L 147, 30.6.1995, p. 7) and the moisture content according to this Regulation. Calculate the extraction rate by the equation:

$$E = \big(((100 - f)F)/(100 - w)W\big) \times 100\ \%,$$

where

E = extraction rate

f = moisture of the flour

w = moisture content of the wheat

F = mass of flour produced with moisture content f

W = mass of wheat milled with moisture content w

Note: Information concerning the ingredients and equipment to be used is published in Document T 77/300 of 31 March 1977 from the Instituut voor Graan, Meel en Brood, TNO — Postbus 15, Wageningen, Netherlands.

ANNEX VI

DETERMINATION OF THE RATE OF LOSS OF VITREOUS ASPECT

1. **Principle**

Only part of the sample is used to determine the percentage of grains which have wholly or partially lost their vitreous aspect. The grains are cut using a Pohl grain cutter or an equivalent instrument.

2. **Equipment and apparatus**

— Pohl grain cutter or equivalent instrument,

— tweezers, scalpel,

— tray or dish.

3. **Procedure**

(a) The determination is carried out on a sample of 100 g after separation of any matter other than basic cereals of unimpaired quality.

(b) Spread the sample on a tray and homogenise well.

(c) Insert a plate in the grain cutter and spread a handful of grains on the grid. Tap firmly to ensure that there is only one grain in each hole. Lower the moveable section to hold the grains in place and then cut them.

(d) Prepare sufficient plates to ensure that a minimum of 600 grains are cut.

(e) Count the number of grains which have wholly or partially lost their vitreous aspect ("mitadiné").

(f) Calculate the percentage of grains which have wholly or partially lost their vitreous aspect ("mitadiné").

4. **Expression of results**

I = mass, in grams, of matter other than basic cereals of unimpaired quality.

M = percentage of cleaned grains examined which have wholly or partially lost their vitreous aspect ("mitadiné").

5. **Result**

The percentage of grains which have wholly or partially lost their vitreous aspect ("mitadiné") in the test portion is:

(M x (100 — l))/100 = ……</

ANNEX VII

TABLE I

Price increases for moisture content

Moisture content (%)	Price increase (EUR/t)
13,4	0,1
13,3	0,2
13,2	0,3
13,1	0,4
13,0	0,5
12,9	0,6
12,8	0,7
12,7	0,8
12,6	0,9
12,5	1,0
12,4	1,1
12,3	1,2
12,2	1,3
12,1	1,4
12,0	1,5
11,9	1,6
11,8	1,7
11,7	1,8
11,6	1,9
11,5	2,0
11,4	2,1
11,3	2,2
11,2	2,3
11,1	2,4
11,0	2,5
10,9	2,6
10,8	2,7
10,7	2,8
10,6	2,9
10,5	3,0
10,4	3,1
10,3	3,2
10,2	3,3
10,1	3,4
10,0	3,5

TABLE II

Price reductions for moisture content

Moisture content (%)	Price reduction (EUR/t)
14,5	1,0
14,4	0,8
14,3	0,6
14,2	0,4
14,1	0,2

TABLE III

Price reductions for specific weight

Cereal	Specific weight (kg/hl)	Price reduction (EUR/t)
Common wheat	less than 76 to 75	0,5
	less than 75 to 74	1,0
	less than 74 to 73	1,5
Barley	less than 64,0 to 62,0	1,0

TABLE IV

Price reductions for protein content

(EUR/t)

Protein content (1) (N × 5,7)	Marketing year 2000/2001	Marketing year 2001/2002	Marketing year 2002/2003 onwards
less than 11,5 to 11,0	1,5	2,0	2,5
less than 11,0 to 10,5	3,0	4,0	5
less than 10,5 to 10,3	5,0	5,0	
less than 10,3 to 10,0	5,0		

(1) As % of dry matter.

ANNEX VIII

Practical method for determining the reduction to be applied to the price of sorghum by intervention agencies

1. *Basic data*

P = the percentage of tannin in raw product

0,4 % = the percentage of tannin above to which the reduction is to be applied

11 % [1] = the reduction corresponding to 1 % tannin in the dry matter

2. *Calculation of the reduction*

The reduction, expressed in euro to be applied to the intervention price, shall be calculated in accordance with the following formula:

$$11(P - 0{,}40)$$

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[1] Reduction to be applied to the price of sorghum on the basis of the tannin content of 1 000 g of dry matter:

a) Poultry-metabolisable energy of 1 000 g of sorghum dry matter with a theoretical tannin conetent of 0 %: 3 917 K calories.

b) Reduction of the poultry-metabolisable energy of 1 000 g of sorghum dry matter per additional percentage point of tannin: 419 K calories.

c) Difference, expressed in percentage points, between the maximum tannin content laid down for sorghum accepted for intervention and the tannin content laid down for the standard quality: 1,0 - 0,30 = 0,70

d) Difference, expressed as a percentage, between the poultry-metabolisable energy of sorghum containing 1,0 % tannin and the poultry-metabolisable energy of sorghum with the same tannin content as the standard quality (0,30 %):

$$100 - \left(\frac{3\,917 - (419 \times 1{,}0)}{3\,917 - (419 \times 0{,}30)} \times 100 \right) = 7{,}74\ \%$$

e) Reduction corresponding to a 1 % tannin content in the dry matter, in excess of 30 %

$$\frac{7{,}74}{0{,}70} = \text{EUR } 11$$