



**Explanations:**

The form shall include the data on slaughtered livestock (without forced slaughter) and imported slaughtered livestock.

**Gross weight** of livestock presents animal weight before slaughter.

**Net weight (carcass weight)** means the weight of cleaned and cold carcass, i.e. the whole body of slaughtered animal after bleeding, evisceration and eliminating certain parts, according to species:

- Horses: whole body of slaughtered animal after skinning, presented without organs contained in thoracic/abdominal cavities, head, tail and feet (severed at carpometacarpal or tarsometatarsal joints); kidneys, kidney fat and pelvic fat are included in carcass weight;
- Bovine animals: whole body of slaughtered animal after skinning, presented without organs contained in thoracic/abdominal cavities, head, tail and feet (severed at carpometacarpal or tarsometatarsal joints); kidneys, kidney fat, sexual organs and attached muscles are not included in carcass weight;
- Pigs: body of slaughtered pig, presented without tongue, bristles, hooves, sexual organs, flare fat, kidneys and diaphragm
- Sheep and goats: whole body of slaughtered animal presented without organs contained in thoracic/abdominal cavities, head, and feet (severed at carpometacarpal or tarsometatarsal joints), without tail, sexual organs and attached muscles; kidneys and kidney fat are included in carcass weight
- Poultry: animal slaughtered, plucked and drawn. For poultry, in edible parts included are heart, liver, gizzard, neck, feet and head.

**Raw fats** mean lard, bacon and fats directly separated from meat. Total weight of raw fats is presented, in tonne.

**Fattening pigs** mean both male and female pigs raised for slaughter and weighting over 50 kg; sows and boars taken out of production are included.

Notes:

Date \_\_\_\_\_

Completed by:

Head officer:

\_\_\_\_\_ (Name) (Seal) \_\_\_\_\_ (Name)

Phone: | | | | | / | | | | | | | | |