## Chapter 02 Meat and Edible Meat Offal

### Chapter Notes

1.This chapter does not cover:

* products of the kinds described in headings 0201 to 0208 or 0210, unfit or unsuitable for human consumption;
* guts, bladders or stomachs of animals (heading 0504) or animal blood (heading 0511 or 3002); or
* animal fat, other than products of heading 0209 (Chapter 15).

### Additional notes

1. A. The following expressions have the meanings hereby assigned to them:

* 'carcases of bovine animals', for the purposes of subheadings 0201 10 and 0202 10; whole carcases of the slaughtered animals after having been bled, eviscerated and skinned, imported with or without the heads, with or without the feet and with or without the other offals attached. Where carcases are imported without the heads, the latter must have been separated from the carcase at the atloido-occipital joint. When imported without the feet, the latter must have been cut off at the carpo-metacarpal or tarso-metatarsal joints; 'carcase' shall include the front part of the carcase comprising all the bones and the scrag, neck and shoulder having more than 10 pairs of ribs.
* 'half-carcases of bovine animals', for the purposes of subheadings 0201 10 and 0202 10; the product resulting from the symmetrical division of the whole carcase through the centre of each cervical, dorsal, lumbar and sacral vertebra and through the centre of the sternum and of the ischio-pubic symphysis; 'half-carcase' shall include the front part of the half-carcase comprising all the bones and the scrag, neck and shoulder having more than 10 ribs.
* 'compensated quarters', for the purposes of subheadings 0201 20 20 and 0202 20 10: portions composed of either: forequarters comprising all the bones and the scrag, neck and shoulder, and cut at the tenth rib; and hindquarters comprising all the bones and the thigh and sirloin, and cut at the third rib, or forequarters comprising all the bones and the scrag, neck and shoulder, and cut at the fifth rib, with the whole of the flank and breast attached; and hindquarters comprising all the bones and the thigh and sirloin, and cut at the eighth cut rib.
* The forequarters and the hindquarters constituting 'compensated quarters' must be presented to Customs at the same time and in equal numbers, and the total weight of the forequarters must be the same as that of the hindquarters; however, a difference between the weights of the two parts of the consignment is allowed provided that this does not exceed 5% of the weight of the heavier part (forequarters or hindquarters).
* 'unseparated forequarters', for the purposes of subheadings 0201 20 30 and 0202 20 30: the front part of a carcase comprising all the bones and the scrag, neck and shoulder, with a minimum of four pairs of ribs and a maximum of 10 pairs of ribs (the first four pairs of ribs must be whole, the others may be cut) with or without the thin flank.
* 'separated forequarters', for the purposes of subheadings 0201 20 30 and 0202 20 30: the front part of a half carcase comprising all the bones and the scrag, neck and shoulder, with a minimum of four ribs and a maximum of 10 ribs (the first four ribs must be whole, the others may be cut) with or without the thin flank.
* 'unseparated hindquarters', for the purposes of subheadings 0201 20 50 and 0202 20 50: the rear part of the carcase comprising all the bones and the thigh and sirloin, including the fillet, with a minimum of three pairs of whole or cut ribs, with or without the shank and with or without the thin flank.
* 'separated hindquarters', for the purposes of subheadings 0201 20 50 and 0202 20 50: the rear part of a half-carcase comprising all the bones and the thigh and sirloin, including the fillet, with a minimum of three whole or cut ribs, with or without the shank and with or without the thin flank.
* (h)

1. 'crop' and 'chuck and blade' cuts, for the purposes of subheadings 0202 30 50: the dorsal part of the forequarter, including the upper part of the shoulder, obtained from a forequarter, with a minimum of four ribs and a maximum of 10 ribs by a cut along a straight line through the point where the first rib joins the first sternal segment to the point of reflection of the diaphragm on the tenth rib.

2. 'brisket' cut, for the purposes of subheading 0202 30 50: the lower part of the forequarter comprising the brisket navel end and the brisket point end.

* B. Products covered by Additional Notes 1 (A) (a) to (g) to this Chapter may be presented with or without the vertebral column.
* C. In determining the number of whole or cut ribs referred to in Additional Note 1 (A), only those attached to the vertebral column shall be taken into consideration. If the vertebral column has been removed, only the whole or cut ribs which otherwise would have been directly attached to the vertebral column are to be taken into consideration.

2. A. The following expressions have the meanings hereby assigned to them:

* 'carcases or half-carcases', for the purposes of subheadings 0203 11 10 and 0203 21 10: slaughtered pigs in the form of carcases of domestic swine which have been bled and eviscerated and from which the bristles and hooves have been removed. Half-carcases are derived from whole carcases by division through each cervical, dorsal, lumbar and sacral vertebra through or along the sternum and through the ischio-pubic symphysis. These carcases or half-carcases may be with or without head, with or without the chaps, feet, flare fat, kidneys, tail or diaphragm. Half-carcases may be with or without spinal cord, brain or tongue. Carcases and half-carcases of sows may be with or without udders (mammary glands).
* 'hams' (legs), for the purposes of subheadings 0203 12 11, 0203 22 11, 0210 11 11 and 0210 11 31: the posterior (caudal) part of the half-carcase including bones, with or without foot, shank, rind or subcutaneous fat.
* The ham (leg) is separated from the rest of the half-carcase so that it includes, at most, the last lumbar vertebra.
* 'fore-ends', for the purposes of subheadings 0203 19 11, 0203 29 11, 0210 19 30 and 0210 19 60: the anterior (cranial) part of the half-carcase without the head, with or without the chaps, including bones, with or without foot, shank, rind or subcutaneous fat.The fore-end is separated from the rest of the half-carcase so that it includes, at most, the fifth dorsal vertebra.The upper (dorsal) part of the fore-end, whether or not containing the blade-bone and attached muscles, (neck-end in fresh or collar in salted condition), is considered a cut of the loin, when it is separated from the lower (ventral) part of the fore-end, at most by a cut just below the vertebral column.
* 'shoulders', for the purposes of subheadings 0203 12 19, 0203 22 19, 0210 11 19 and 0210 11 39: the lower part of the fore-end whether or not containing the blade-bone and attached muscles, including bones, with or without foot, shank, rind or subcutaneous fat.The blade-bone and attached muscles, presented separately, remain classified in this subheading as a part of the shoulder.
* 'loins', for the purposes of subheadings 0203 19 13, 0203 29 13, 0210 19 40 and 0210 19 70: the upper part of the half-carcase extending from the first cervical vertebra to the caudal vertebrae, including bones, with or without the tenderloin, blade-bone, subcutaneous fat or rind.The loin is separated from the lower part of the half-carcase by a cut just below the vertebral column.
* 'bellies', for the purposes of subheadings 0203 19 15, 0203 29 15, 0210 12 11 and 0210 12 19: the lower part of the half-carcase situated between the ham (leg) and the shoulder, commonly known as 'streaky', with or without bones, but with the rind and the subcutaneous fat.
* 'bacon sides', for the purposes of subheading 0210 19 10: the pig half-carcase without the head, cheek, chap, feet, tail, flare fat, kidney, tenderloin, blade bone, sternum, vertebral column, pelvic bone and diaphragm.
* 'spencers', for the purposes of subheading 0210 19 10: the bacon side without the ham, whether or not boned.
* (ij) 'three-quarter sides', for the purposes of subheading 0210 19 20: the bacon side without the fore-end, whether or not boned.
* 'middles', for the purposes of subheading 0210 19 20: the bacon side without the ham and the fore-end, whether or not boned.

The subheading also includes cuts of middles containing tissue of loin and belly in natural proportion to the entire middles.

* B. The parts of the cuts defined in paragraph 2(A) (f) fall in the same subheadings only if they contain rind and subcutaneous fat.

If the cuts falling in subheadings 0210 11 11, 0210 11 19, 0210 11 31, 0210 11 39, 0210 19 30 and 0210 19 60 are derived from a bacon side from which the bones indicated under paragraph 2(A) (g) have already been removed, the lines of cutting must follow those defined under paragraph 2(A) (b), (c) and (d) accordingly; in any case, these cuts or parts thereof must contain bones.

* C. Subheadings 0206 49 00 and 0210 99 49, include, in particular, heads or halves of heads of domestic swine, with or without the brains, cheeks or tongues, and parts thereof.

The head is separated from the rest of the half-carcase as follows:

* by a straight cut parallel to the cranium; or
* by a cut parallel to the cranium up to the level of the eyes and then inclined to the front of the head, thereby causing the chaps to remain attached to the half-carcase.

The cheeks, snouts and ears as well as the meat attached to the head, particularly to the rear part, are considered parts of heads. However, the cuts of boneless meat of the fore-end presented alone (jowls, chaps or chaps and jowls together), fall in subheading 0203 19 55, 0203 29 55, 0210 19 50 or 0210 19 81 as the case may be.

* D. For the purposes of subheadings 0209 10 11 and 0209 10 19, 'subcutaneous pig fat' has the meaning of the fatty tissue which accumulates under the rind of the pig and adheres to it, irrespective of the part of the pig from which it comes; in any case, the weight of the fatty tissue shall exceed the weight of the rind.

These subheadings also include subcutaneous pig fat from which the rind has been removed.

* E. For the purposes of subheadings 0210 11 31, 0210 11 39, 0210 12 19 and 0210 19 60 to 0210 19 89, products in which the water/protein ratio in the meat (nitrogen content x 6.25) is 2.8 or less is considered as 'dried or smoked'. The nitrogen content shall be determined according to ISO method 937-1978.

3. A. For the purposes of heading 0204, the following expressions have the meanings hereby assigned to them:

* 'carcases', for the purposes of subheadings 0204 10, 0204 21, 0204 30, 0204 41, 0204 50 11 and 0204 50 51: whole carcases of the slaughtered animals after having been bled, eviscerated and skinned, imported with or without the heads, with or without the feet and with or without the other offals attached. Where carcases are imported without the heads, the latter must have been separated from the carcase at the atloido-occipital joint. When imported without the feet, the latter must have been cut off at the carpo-metacarpal or tarso-metatarsal joints.
* 'half-carcases', for the purposes of subheadings 0204 10, 0204 21, 0204 30, 0204 41, 0204 50 11 and 0204 50 51: the product resulting from the symmetrical division of the whole carcase through the centre of each cervical, dorsal, lumbar and sacral vertebra and through the centre of the sternum and of the ischio-pubic symphysis.
* 'short-forequarters' for the purposes of subheadings 0204 22 10, 0204 42 10, 0204 50 13 and 0204 50 53: the anterior part of the carcase with or without the breast including all the bones and the shoulders, scrag and middle neck cut at right angles to the backbone with a minimum of five and a maximum of seven pairs of whole or cut ribs.
* 'short-forequarters', for the purposes of subheadings 0204 22 10, 0204 42 10, 0204 50 13 and 0204 50 53: the anterior part of the half-carcase with or without the breast including all the bones and the shoulder, scrag and middle neck, cut at right-angles to the backbone with a minimum of five and a maximum of seven whole or cut ribs.
* 'chines and/or best ends', for the purposes of subheadings 0204 22 30, 0204 42 30, 0204 50 15 and 0204 50 55: the remaining part of the carcase after the legs and short-forequarters have been removed with or without the kidneys; the chines when separated from the best ends must include a minimum of five lumbar vertebrae; the best ends when separated from the chines must include a minimum of five pairs of whole or cut ribs.
* 'chine and/or best end', for the purposes of subheadings 0204 22 30, 0204 42 30, 0204 50 15 and 0204 50 55: the remaining part of the half-carcase after the legs and short-forequarters have been removed with or without the kidney; the chine when separated from the best end must include a minimum of five lumbar vertebrae; the best end when separated from the chine must include a minimum of five whole or cut ribs.
* 'legs', for the purposes of subheadings 0204 22 50, 0204 42 50, 0204 50 19 and 0204 50 59: the rear part of the carcase comprising all the bones and the legs and cut at right-angles to the backbone at the sixth lumbar vertebra just under the ilium or at the fourth sacral vertebra through the ilium anterior to the ischio-pubic symphysis.
* 'legs', for the purposes of subheadings 0204 22 50, 0204 42 50, 0204 50 19 and 0204 50 59: the rear part of the half-carcase comprising all the bones and the leg cut at right-angles to the backbone at the sixth lumbar vertebra just under the ilium or at the fourth sacral vertebra through the ilium anterior to the ischio-pubic symphysis.
* B. In determining the number of whole or cut ribs referred to in paragraph 3A, only those attached to the backbone are to be taken into consideration.

4. The following expressions have the meanings hereby assigned to them:

* 'Poultry cuts, with bone in', for the purposes of subheadings 0207 13 20 to 0207 13 60, 0207 14 20 to 0207 14 60, 0207 26 20 to 0207 26 70, 0207 27 20 to 0207 27 70, 0207 44 21 to 0207 44 61, 0207 45 21 to 0207 45 61, 0207 54 21 to 0207 54 61, 0207 55 21 to 0207 55 61, and 0207 60 21 to 0207 60 61: the cuts specified therein, including all bones.
* Poultry cuts as referred to in (a) which have been partly boned shall fall in subheading 0207 13 70, 0207 14 70, 0207 26 80, 0207 27 80, 0207 44 71, 0207 44 81, 0207 45 71, 0207 45 81, 0207 54 71, 0207 54 81, 0207 55 71, 0207 55 81 and 0207 60 81.
* 'Halves', for the purposes of subheadings 0207 13 20, 0207 14 20, 0207 26 20, 0207 27 20, 0207 44 21, 0207 45 21, 0207 54 21, 0207 55 21 and 0207 60 21: halves of poultry carcases, obtained by a longitudinal cut in a plane along the sternum and the backbone;
* 'Quarters', for the purposes of subheadings 0207 13 20, 0207 14 20, 0207 26 20, 0207 27 20, 0207 44 21, 0207 45 21, 0207 54 21, 0207 55 21, and 0207 60 21: leg quarters, or breast quarters, obtained by a transversal cut of a half;
* 'Whole wings, with or without tips', for the purposes of subheadings 0207 13 30, 0207 14 30, 0207 26 30, 0207 27 30, 0207 44 31, 0207 45 31, 0207 54 31, 0207 55 31 and 0207 60 31: poultry cuts consisting of the humerus, radius and ulna, together with the surrounding musculature. The tip, including the carpal bones, may or may not have been removed. The cuts shall be made at the joints;
* 'Breasts', for the purposes of subheadings 0207 13 50, 0207 14 50, 0207 26 50, 0207 27 50, 0207 44 51, 0207 45 51, 0207 54 51 and 0207 60 51: poultry cuts consisting of the sternum and the ribs, distributed on both sides of it, together with the surrounding musculature;
* 'Legs', for the purposes of subheadings 0207 13 60, 0207 14 60, 0207 44 61, 0207 45 61, 0207 54 61 and 0207 60 61: poultry cuts consisting of the femur, tibia and fibula together with surrounding musculature. The two cuts shall be made at the joints;
* 'Turkey drumsticks', for the purposes of subheadings 0207 26 60 and 0207 27 60: turkey cuts consisting of the tibia and fibula together with the surrounding musculature. The two cuts must have been made at the joints;
* 'Turkey legs, other than drumsticks' for the purposes of subheadings 0207 26 70 and 0207 27 70: turkey cuts consisting of the femur together with the surrounding musculature or of the femur, tibia and fibula together with the surrounding musculature. The two cuts must have been made at the joints.
* (ij) 'Duck or goose paletots', for the purposes of subheadings 0207 44 71, 0207 45 71, 0207 54 71 and 0207 55 71: ducks or geese plucked and completely drawn, without heads or feet, with carcase bones (breastbone, ribs, backbone and sacrum) removed but with the femurs, tibias and humeri.

5. The duty rate applicable to mixtures falling in this chapter is as follows:

* in mixtures where one of the components represents at least 90% by weight, the rate applicable to that component applies.
* in other mixtures, the rate applicable is that of the component which results in the highest amount of import duty.

6.

* Uncooked seasoned meats fall in Chapter 16. 'Seasoned meat' is uncooked meat that has been seasoned either in depth or over the whole surface of the product with seasoning either visible to the naked eye or clearly distinguishable by taste.
* Products falling in heading 0210 to which seasoning has been added during the process of preparation remain classified therein provided that the addition of seasoning has not changed their character.

7. For the purposes of subheadings 0210 11 to 0210 93, the term meat and edible meat offal, salted or in brine, means meat and edible meat offal deeply and homogeneously impregnated with salt in all parts and having a total salt content by weight of 1.2% or more, provided that it is the salting which ensures the long-term preservation. For the purposes of subheading 0210 99 the term meat and edible meat offal, salted or in brine" means meat and edible meat offal deeply and homogeneously impregnated with salt in all parts and having a total salt content by weight of 1.2% or more.

| Classification | Description |
| --- | --- |
| **0201** | **Meat of bovine animals, fresh or chilled** |
| **0201 10** | - Carcases and half-carcases |
| **0201 10 00 10** | - - High quality beef and veal |
|  | - - Other |
| **0201 10 00 91** | - - - Carcases of a weight of 180 kg or more but not exceeding 300 kg and half-carcases, of a weight of 90 kg or more but not exceeding 150 kg, with a low degree of ossification of the cartilages (in particular those of the symphysis pubis and the vertebral apophyses), the meat of which is a light pink colour and the fat of which, of extremely fine structure, is white to light yellow in colour |
| **0201 10 00 93** | - - - Of bison |
| **0201 10 00 99** | - - - Other |
| **0201 20** | - Other cuts with bone in |
| **0201 20 20** | - - 'Compensated' quarters |
| **0201 20 20 10** | - - - High quality beef and veal |
|  | - - - Other |
| **0201 20 20 91** | - - - - "Compensated" quarters, of a weight of 90 kg or more but not exceeding 150 kg, with a low degree of ossification of the cartilages (in particular those of the symphysis pubis and the vertebral apophyses), the meat of which is a light pink colour and the fat of which, of extremely fine structure, is white to light yellow in colour |
| **0201 20 20 93** | - - - - Of bison |
| **0201 20 20 99** | - - - - Other |
| **0201 20 30** | - - Unseparated or separated forequarters |
| **0201 20 30 10** | - - - High quality beef and veal |
|  | - - - Other |
| **0201 20 30 91** | - - - - Separated forequarters of a weight of 45 kg or more but not exceeding 75 kg, with a low degree of ossification of the cartilages (in particular those of the vertebral apophyses), the meat of which is a light pink colour and the fat of which, of extremely fine structure, is white to light yellow in colour |
| **0201 20 30 93** | - - - - Of bison |
| **0201 20 30 99** | - - - - Other |
| **0201 20 50** | - - Unseparated or separated hindquarters |
| **0201 20 50 10** | - - - High quality beef and veal |
|  | - - - Other |
| **0201 20 50 91** | - - - - Separated hindquarters of a weight of 45 kg or more but not exceeding 75 kg (38 kg or more but not exceeding 68 kg in the case of "Pistola" cuts), with a low degree of ossification of the cartilages (more especially those of the vertebral apophyses), the meat of which is a light pink colour and the fat of which, of extremely fine structure, is white to light yellow in colour |
| **0201 20 50 93** | - - - - Of bison |
| **0201 20 50 99** | - - - - Other |
| **0201 20 90** | - - Other |
| **0201 20 90 10** | - - - High quality beef and veal |
| **0201 20 90 20** | - - - Of bison |
| **0201 20 90 90** | - - - Other |
| **0201 30** | - Boneless |
| **0201 30 00 10** | - - High quality |
|  | - - Other |
| **0201 30 00 20** | - - - Buffalo meat |
| **0201 30 00 30** | - - - Of bison |
| **0201 30 00 90** | - - - Other |
| **0202** | **Meat of bovine animals, frozen** |
| **0202 10** | - Carcases and half-carcases |
| **0202 10 00 10** | - - High quality beef and veal |
| **0202 10 00 20** | - - Of bison |
| **0202 10 00 90** | - - Other |
| **0202 20** | - Other cuts with bone in |
| **0202 20 10** | - - 'Compensated' quarters |
| **0202 20 10 10** | - - - High quality beef and veal |
| **0202 20 10 20** | - - - Of bison |
| **0202 20 10 90** | - - - Other |
| **0202 20 30** | - - Unseparated or separated forequarters |
| **0202 20 30 10** | - - - High quality beef and veal |
| **0202 20 30 20** | - - - Of bison |
|  | - - - Other |
|  | - - - - Intended for processing |
| **0202 20 30 93** | - - - - - For the manufacture of products falling within subheadings 1602 10, 1602 50 31 or 1602 50 95, not containing meat other than that of animals of the bovine species, with a collagen/protein ratio of no more than 0,45 and containing by weight at least 20% of lean meat (excluding offal and fat) with meat and jelly accounting for at least 85% of the total net weight; the products must be subjected to a heat treatment sufficient to ensure the coagulation of meat proteins in the whole of the product and which therefore shows no traces of a pinkish liquid on the cut surface when the product is cut along a line passing through its thickest part (A-products) |
| **0202 20 30 95** | - - - - - For the manufacture of products other than those falling within subheadings ex 0210 20, 0210 99 51, 0210 99 90, 1602 50 10 and 1602 90 61 (B-products) |
| **0202 20 30 97** | - - - - - Other |
| **0202 20 30 99** | - - - - Other |
| **0202 20 50** | - - Unseparated or separated hindquarters |
| **0202 20 50 10** | - - - High quality beef and veal |
| **0202 20 50 20** | - - - Of bison |
| **0202 20 50 90** | - - - Other |
| **0202 20 90** | - - Other |
| **0202 20 90 10** | - - - High quality beef and veal |
| **0202 20 90 20** | - - - Of bison |
| **0202 20 90 90** | - - - Other |
| **0202 30** | - Boneless |
| **0202 30 10** | - - Forequarters, whole or cut into a maximum of five pieces, each quarter being in a single block; 'compensated' quarters in two blocks, one of which contains the forequarter, whole or cut into a maximum of five pieces, and the other, the hindquarter, excluding the tenderloin, in one piece |
| **0202 30 10 10** | - - - High quality beef and veal |
| **0202 30 10 20** | - - - Of bison |
|  | - - - Other |
|  | - - - - Intended for processing |
| **0202 30 10 93** | - - - - - For the manufacture of products falling within subheadings 1602 10, 1602 50 31 or 1602 50 95, not containing meat other than that of animals of the bovine species, with a collagen/protein ratio of no more than 0,45 and containing by weight at least 20% of lean meat (excluding offal and fat) with meat and jelly accounting for at least 85% of the total net weight; the products must be subjected to a heat treatment sufficient to ensure the coagulation of meat proteins in the whole of the product and which therefore shows no traces of a pinkish liquid on the cut surface when the product is cut along a line passing through its thickest part (A-products) |
| **0202 30 10 95** | - - - - - For the manufacture of products other than those falling within subheadings ex 0210 20, 0210 99 51, 0210 99 90, 1602 50 10 and 1602 90 61 (B-products) |
| **0202 30 10 97** | - - - - - Other |
| **0202 30 10 99** | - - - - Other |
| **0202 30 50** | - - Crop, chuck-and-blade and brisket cuts |
| **0202 30 50 10** | - - - High quality beef and veal |
| **0202 30 50 20** | - - - Of bison |
|  | - - - Other |
|  | - - - - Intended for processing |
| **0202 30 50 93** | - - - - - For the manufacture of products falling within subheadings 1602 10, 1602 50 31 or 1602 50 95, not containing meat other than that of animals of the bovine species, with a collagen/protein ratio of no more than 0,45 and containing by weight at least 20% of lean meat (excluding offal and fat) with meat and jelly accounting for at least 85% of the total net weight; the products must be subjected to a heat treatment sufficient to ensure the coagulation of meat proteins in the whole of the product and which therefore shows no traces of a pinkish liquid on the cut surface when the product is cut along a line passing through its thickest part (A-products) |
| **0202 30 50 95** | - - - - - For the manufacture of products other than those falling within subheadings ex 0210 20, 0210 99 51, 0210 99 90, 1602 50 10 and 1602 90 61 (B-products) |
| **0202 30 50 97** | - - - - - Other |
| **0202 30 50 99** | - - - - Other |
| **0202 30 90** | - - Other |
| **0202 30 90 10** | - - - High quality |
| **0202 30 90 20** | - - - Of bison |
|  | - - - Other |
|  | - - - - Buffalo meat |
|  | - - - - - Intended for processing |
| **0202 30 90 50** | - - - - - - For the manufacture of products falling within subheadings 1602 10, 1602 50 31 or 1602 50 95, not containing meat other than that of animals of the bovine species, with a collagen/protein ratio of no more than 0,45 and containing by weight at least 20% of lean meat (excluding offal and fat) with meat and jelly accounting for at least 85% of the total net weight; the products must be subjected to a heat treatment sufficient to ensure the coagulation of meat proteins in the whole of the product and which therefore shows no traces of a pinkish liquid on the cut surface when the product is cut along a line passing through its thickest part (A-products) |
| **0202 30 90 55** | - - - - - - For the manufacture of products other than those falling within subheadings ex 0210 20, 0210 99 51, 0210 99 90, 1602 50 10 and 1602 90 61 (B-products) |
| **0202 30 90 60** | - - - - - - Other |
| **0202 30 90 65** | - - - - - Other |
|  | - - - - Other |
|  | - - - - - Intended for processing |
| **0202 30 90 70** | - - - - - - For the manufacture of products falling within subheadings 1602 10, 1602 50 31 or 1602 50 95, not containing meat other than that of animals of the bovine species, with a collagen/protein ratio of no more than 0,45 and containing by weight at least 20% of lean meat (excluding offal and fat) with meat and jelly accounting for at least 85% of the total net weight; the products must be subjected to a heat treatment sufficient to ensure the coagulation of meat proteins in the whole of the product and which therefore shows no traces of a pinkish liquid on the cut surface when the product is cut along a line passing through its thickest part (A-products) |
| **0202 30 90 75** | - - - - - - For the manufacture of products other than those falling within subheadings ex 0210 20, 0210 99 51, 0210 99 90, 1602 50 10 and 1602 90 61 (B-products) |
| **0202 30 90 80** | - - - - - - Other |
| **0202 30 90 90** | - - - - - Other |
| **0203** | **Meat of swine, fresh, chilled or frozen** |
|  | - Fresh or chilled |
| **0203 11** | - - Carcases and half-carcases |
| **0203 11 10** | - - - Of domestic swine |
| **0203 11 90** | - - - Other |
| **0203 12** | - - Hams, shoulders and cuts thereof, with bone in |
|  | - - - Of domestic swine |
| **0203 12 11** | - - - - Hams and cuts thereof |
| **0203 12 19** | - - - - Shoulders and cuts thereof |
| **0203 12 90** | - - - Other |
| **0203 19** | - - Other |
|  | - - - Of domestic swine |
| **0203 19 11** | - - - - Fore-ends and cuts thereof |
| **0203 19 13** | - - - - Loins and cuts thereof, with bone in |
| **0203 19 15** | - - - - Bellies (streaky) and cuts thereof |
|  | - - - - Other |
| **0203 19 55** | - - - - - Boneless |
| **0203 19 55 10** | - - - - - - Tenderloin, presented separately |
|  | - - - - - - Loins and cuts thereof, excluding tenderloin presented separately |
| **0203 19 55 15** | - - - - - - - Loins |
| **0203 19 55 25** | - - - - - - - Cuts |
| **0203 19 55 30** | - - - - - - Hams |
| **0203 19 55 90** | - - - - - - Other |
| **0203 19 59** | - - - - - Other |
| **0203 19 90** | - - - Other |
|  | - Frozen |
| **0203 21** | - - Carcases and half-carcases |
| **0203 21 10** | - - - Of domestic swine |
| **0203 21 90** | - - - Other |
| **0203 22** | - - Hams, shoulders and cuts thereof, with bone in |
|  | - - - Of domestic swine |
| **0203 22 11** | - - - - Hams and cuts thereof |
| **0203 22 19** | - - - - Shoulders and cuts thereof |
| **0203 22 90** | - - - Other |
| **0203 29** | - - Other |
|  | - - - Of domestic swine |
| **0203 29 11** | - - - - Fore-ends and cuts thereof |
| **0203 29 13** | - - - - Loins and cuts thereof, with bone in |
| **0203 29 15** | - - - - Bellies (streaky) and cuts thereof |
|  | - - - - Other |
| **0203 29 55** | - - - - - Boneless |
|  | - - - - - - Loins and cuts thereof, excluding tenderloin presented separately |
| **0203 29 55 20** | - - - - - - - Loins |
| **0203 29 55 30** | - - - - - - - Cuts |
|  | - - - - - - Other |
| **0203 29 55 91** | - - - - - - - Tenderloin, presented separately |
| **0203 29 55 92** | - - - - - - - Hams |
| **0203 29 55 99** | - - - - - - - Other |
| **0203 29 59** | - - - - - Other |
| **0203 29 90** | - - - Other |
| **0204** | **Meat of sheep or goats, fresh, chilled or frozen** |
| **0204 10** | - Carcases and half-carcases of lamb, fresh or chilled |
| **0204 10 00 10** | - - Of domestic lamb |
| **0204 10 00 90** | - - Other |
|  | - Other meat of sheep, fresh or chilled |
| **0204 21** | - - Carcases and half-carcases |
| **0204 21 00 10** | - - - Of domestic sheep |
| **0204 21 00 90** | - - - Other |
| **0204 22** | - - Other cuts with bone in |
| **0204 22 10** | - - - Short forequarters |
| **0204 22 10 10** | - - - - Of domestic sheep |
| **0204 22 10 90** | - - - - Other |
| **0204 22 30** | - - - Chines and/or best ends |
| **0204 22 30 10** | - - - - Of domestic sheep |
| **0204 22 30 90** | - - - - Other |
| **0204 22 50** | - - - Legs |
| **0204 22 50 10** | - - - - Of domestic sheep |
| **0204 22 50 90** | - - - - Other |
| **0204 22 90** | - - - Other |
| **0204 22 90 10** | - - - - Of domestic sheep |
| **0204 22 90 90** | - - - - Other |
| **0204 23** | - - Boneless |
|  | - - - Of domestic sheep |
| **0204 23 00 11** | - - - - Of lamb |
| **0204 23 00 19** | - - - - Other |
|  | - - - Other |
| **0204 23 00 91** | - - - - Of lamb |
| **0204 23 00 99** | - - - - Other |
| **0204 30** | - Carcases and half-carcases of lamb, frozen |
| **0204 30 00 10** | - - Of domestic lamb |
| **0204 30 00 90** | - - Other |
|  | - Other meat of sheep, frozen |
| **0204 41** | - - Carcases and half-carcases |
| **0204 41 00 10** | - - - Of domestic sheep |
| **0204 41 00 90** | - - - Other |
| **0204 42** | - - Other cuts with bone in |
| **0204 42 10** | - - - Short forequarters |
| **0204 42 10 10** | - - - - Of domestic sheep |
| **0204 42 10 90** | - - - - Other |
| **0204 42 30** | - - - Chines and/or best ends |
| **0204 42 30 10** | - - - - Of domestic sheep |
| **0204 42 30 90** | - - - - Other |
| **0204 42 50** | - - - Legs |
| **0204 42 50 10** | - - - - Of domestic sheep |
| **0204 42 50 90** | - - - - Other |
| **0204 42 90** | - - - Other |
| **0204 42 90 10** | - - - - Of domestic sheep |
| **0204 42 90 90** | - - - - Other |
| **0204 43** | - - Boneless |
| **0204 43 10** | - - - Of lamb |
| **0204 43 10 10** | - - - - Of domestic sheep |
| **0204 43 10 90** | - - - - Other |
| **0204 43 90** | - - - Other |
| **0204 43 90 10** | - - - - Of domestic sheep |
| **0204 43 90 90** | - - - - Other |
| **0204 50** | - Meat of goats |
|  | - - Fresh or chilled |
| **0204 50 11** | - - - Carcases and half-carcases |
| **0204 50 13** | - - - Short forequarters |
| **0204 50 15** | - - - Chines and/or best ends |
| **0204 50 19** | - - - Legs |
|  | - - - Other |
| **0204 50 31** | - - - - Cuts with bone in |
| **0204 50 39** | - - - - Boneless cuts |
| **0204 50 39 10** | - - - - - Goatmeat of kid |
| **0204 50 39 90** | - - - - - Other |
|  | - - Frozen |
| **0204 50 51** | - - - Carcases and half-carcases |
| **0204 50 53** | - - - Short forequarters |
| **0204 50 55** | - - - Chines and/or best ends |
| **0204 50 59** | - - - Legs |
|  | - - - Other |
| **0204 50 71** | - - - - Cuts with bone in |
| **0204 50 79** | - - - - Boneless cuts |
| **0204 50 79 10** | - - - - - Goatmeat of kid |
| **0204 50 79 90** | - - - - - Other |
| **0205** | **Meat of horses, asses, mules or hinnies, fresh, chilled or frozen** |
| **0205 00 20** | - Fresh or chilled |
| **0205 00 80** | - Frozen |
| **0206** | **Edible offal of bovine animals, swine, sheep, goats, horses, asses, mules or hinnies, fresh, chilled or frozen** |
| **0206 10** | - Of bovine animals, fresh or chilled |
| **0206 10 10** | - - For the manufacture of pharmaceutical products |
|  | - - Other |
| **0206 10 95** | - - - Thick skirt and thin skirt |
| **0206 10 95 10** | - - - - Of high quality |
| **0206 10 95 20** | - - - - Of bison |
| **0206 10 95 90** | - - - - Other |
| **0206 10 98** | - - - Other |
|  | - Of bovine animals, frozen |
| **0206 21 00** | - - Tongues |
| **0206 22 00** | - - Livers |
| **0206 29** | - - Other |
| **0206 29 10** | - - - For the manufacture of pharmaceutical products |
|  | - - - Other |
| **0206 29 91** | - - - - Thick skirt and thin skirt |
|  | - - - - - Of high quality |
| **0206 29 91 10** | - - - - - - Thin skirt, whole |
| **0206 29 91 20** | - - - - - - Other |
|  | - - - - - Other |
|  | - - - - - - Thin skirt, whole |
| **0206 29 91 31** | - - - - - - - Of bison |
|  | - - - - - - - Other |
|  | - - - - - - - - Intended for processing |
| **0206 29 91 32** | - - - - - - - - - For the manufacture of products falling within subheadings 1602 10, 1602 50 31 or 1602 50 95, not containing meat other than that of animals of the bovine species, with a collagen/protein ratio of no more than 0,45 and containing by weight at least 20% of lean meat (excluding offal and fat) with meat and jelly accounting for at least 85% of the total net weight; the products must be subjected to a heat treatment sufficient to ensure the coagulation of meat proteins in the whole of the product and which therefore shows no traces of a pinkish liquid on the cut surface when the product is cut along a line passing through its thickest part (A-products) |
| **0206 29 91 34** | - - - - - - - - - For the manufacture of products other than those falling within subheadings ex 0210 20, 0210 99 51, 0210 99 90, 1602 50 10 and 1602 90 61 (B-products) |
| **0206 29 91 36** | - - - - - - - - - Other |
| **0206 29 91 39** | - - - - - - - - Other |
|  | - - - - - - Other |
| **0206 29 91 40** | - - - - - - - Of bison |
|  | - - - - - - - Other |
|  | - - - - - - - - Intended for processing |
| **0206 29 91 50** | - - - - - - - - - For the manufacture of products falling within subheadings 1602 10, 1602 50 31 or 1602 50 95, not containing meat other than that of animals of the bovine species, with a collagen/protein ratio of no more than 0,45 and containing by weight at least 20% of lean meat (excluding offal and fat) with meat and jelly accounting for at least 85% of the total net weight; the products must be subjected to a heat treatment sufficient to ensure the coagulation of meat proteins in the whole of the product and which therefore shows no traces of a pinkish liquid on the cut surface when the product is cut along a line passing through its thickest part (A-products) |
| **0206 29 91 60** | - - - - - - - - - For the manufacture of other products than products falling within subheadings ex 0210 20, 0210 99 51, 0210 99 90, 1602 50 10 and 1602 90 61 (B-products) |
| **0206 29 91 70** | - - - - - - - - - Other |
| **0206 29 91 99** | - - - - - - - - Other |
| **0206 29 99** | - - - - Other |
| **0206 30** | - Of swine, fresh or chilled |
| **0206 30 00 10** | - - Of domestic swine |
| **0206 30 00 90** | - - Other |
|  | - Of swine, frozen |
| **0206 41** | - - Livers |
| **0206 41 00 10** | - - - Of domestic swine |
| **0206 41 00 90** | - - - Other |
| **0206 49 00** | - - Other |
| **0206 80** | - Other, fresh or chilled |
| **0206 80 10** | - - For the manufacture of pharmaceutical products |
|  | - - Other |
| **0206 80 91** | - - - Of horses, asses, mules and hinnies |
| **0206 80 99** | - - - Of sheep and goats |
| **0206 90** | - Other, frozen |
| **0206 90 10** | - - For the manufacture of pharmaceutical products |
|  | - - Other |
| **0206 90 91** | - - - Of horses, asses, mules and hinnies |
| **0206 90 99** | - - - Of sheep and goats |
| **0207** | **Meat and edible offal, of the poultry of heading 0105, fresh, chilled or frozen** |
|  | - Of fowls of the species Gallus domesticus |
| **0207 11** | - - Not cut in pieces, fresh or chilled |
| **0207 11 10** | - - - Plucked and gutted, with heads and feet, known as '83 % chickens' |
| **0207 11 30** | - - - Plucked and drawn, without heads and feet but with necks, hearts, livers and gizzards, known as '70 % chickens' |
| **0207 11 90** | - - - Plucked and drawn, without heads and feet and without necks, hearts, livers and gizzards, known as '65 % chickens', or otherwise presented |
| **0207 12** | - - Not cut in pieces, frozen |
| **0207 12 10** | - - - Plucked and drawn, without heads and feet but with necks, hearts, livers and gizzards, known as '70 % chickens' |
| **0207 12 90** | - - - Plucked and drawn, without heads and feet and without necks, hearts, livers and gizzards, known as '65 % chickens', or otherwise presented |
| **0207 13** | - - Cuts and offal, fresh or chilled |
|  | - - - Cuts |
| **0207 13 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 13 20** | - - - - - Halves or quarters |
| **0207 13 30** | - - - - - Whole wings, with or without tips |
| **0207 13 40** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 13 50** | - - - - - Breasts and cuts thereof |
| **0207 13 60** | - - - - - Legs and cuts thereof |
| **0207 13 70** | - - - - - Other |
|  | - - - Offal |
| **0207 13 91** | - - - - Livers |
| **0207 13 99** | - - - - Other |
| **0207 14** | - - Cuts and offal, frozen |
|  | - - - Cuts |
| **0207 14 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 14 20** | - - - - - Halves or quarters |
| **0207 14 30** | - - - - - Whole wings, with or without tips |
| **0207 14 40** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 14 50** | - - - - - Breasts and cuts thereof |
| **0207 14 60** | - - - - - Legs and cuts thereof |
| **0207 14 70** | - - - - - Other |
|  | - - - Offal |
| **0207 14 91** | - - - - Livers |
| **0207 14 99** | - - - - Other |
|  | - Of turkeys |
| **0207 24** | - - Not cut in pieces, fresh or chilled |
| **0207 24 10** | - - - Plucked and drawn, without heads and feet but with necks, hearts, livers and gizzards, known as '80 % turkeys' |
| **0207 24 90** | - - - Plucked and drawn, without heads and feet and without necks, hearts, livers and gizzards, known as '73 % turkeys', or otherwise presented |
| **0207 25** | - - Not cut in pieces, frozen |
| **0207 25 10** | - - - Plucked and drawn, without heads and feet but with necks, hearts, livers and gizzards, known as '80 % turkeys' |
| **0207 25 90** | - - - Plucked and drawn, without heads and feet and without necks, hearts, livers and gizzards, known as '73 % turkeys', or otherwise presented |
| **0207 26** | - - Cuts and offal, fresh or chilled |
|  | - - - Cuts |
| **0207 26 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 26 20** | - - - - - Halves or quarters |
| **0207 26 30** | - - - - - Whole wings, with or without tips |
| **0207 26 40** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 26 50** | - - - - - Breasts and cuts thereof |
|  | - - - - - Legs and cuts thereof |
| **0207 26 60** | - - - - - - Drumsticks and cuts of drumsticks |
| **0207 26 70** | - - - - - - Other |
| **0207 26 80** | - - - - - Other |
|  | - - - Offal |
| **0207 26 91** | - - - - Livers |
| **0207 26 99** | - - - - Other |
| **0207 27** | - - Cuts and offal, frozen |
|  | - - - Cuts |
| **0207 27 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 27 20** | - - - - - Halves or quarters |
| **0207 27 30** | - - - - - Whole wings, with or without tips |
| **0207 27 40** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 27 50** | - - - - - Breasts and cuts thereof |
|  | - - - - - Legs and cuts thereof |
| **0207 27 60** | - - - - - - Drumsticks and cuts thereof |
| **0207 27 70** | - - - - - - Other |
| **0207 27 80** | - - - - - Other |
|  | - - - Offal |
| **0207 27 91** | - - - - Livers |
| **0207 27 99** | - - - - Other |
|  | - Of ducks |
| **0207 41** | - - Not cut in pieces, fresh or chilled |
| **0207 41 20** | - - - Plucked, bled, gutted but not drawn, with heads and feet, known as '85 % ducks' |
| **0207 41 30** | - - - Plucked and drawn, without heads and feet but with necks, hearts, livers and gizzards, known as '70 % ducks' |
| **0207 41 80** | - - - Plucked and drawn, without heads and feet and without necks, hearts, livers and gizzards, known as '63 % ducks', or otherwise presented |
| **0207 42** | - - Not cut in pieces, frozen |
| **0207 42 30** | - - - Plucked and drawn, without heads and feet but with necks, hearts, livers and gizzards, known as '70 % ducks' |
| **0207 42 80** | - - - Plucked and drawn, without heads and feet and without necks, hearts, livers and gizzards, known as '63 % ducks', or otherwise presented |
| **0207 43 00** | - - Fatty livers, fresh or chilled |
| **0207 44** | - - Other, fresh or chilled |
|  | - - - Cuts |
| **0207 44 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 44 21** | - - - - - Halves or quarters |
| **0207 44 31** | - - - - - Whole wings, with or without tips |
| **0207 44 41** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 44 51** | - - - - - Breasts and cuts thereof |
| **0207 44 61** | - - - - - Legs and cuts thereof |
| **0207 44 71** | - - - - - Paletots |
| **0207 44 81** | - - - - - Other |
|  | - - - Offal |
| **0207 44 91** | - - - - Livers, other than fatty livers |
| **0207 44 99** | - - - - Other |
| **0207 45** | - - Other, frozen |
|  | - - - Cuts |
| **0207 45 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 45 21** | - - - - - Halves or quarters |
| **0207 45 31** | - - - - - Whole wings, with or without tips |
| **0207 45 41** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 45 51** | - - - - - Breasts and cuts thereof |
| **0207 45 61** | - - - - - Legs and cuts thereof |
| **0207 45 71** | - - - - - Paletots |
| **0207 45 81** | - - - - - Other |
|  | - - - Offal |
|  | - - - - Livers |
| **0207 45 93** | - - - - - Fatty livers |
| **0207 45 95** | - - - - - Other |
| **0207 45 99** | - - - - Other |
|  | - Of geese |
| **0207 51** | - - Not cut in pieces, fresh or chilled |
| **0207 51 10** | - - - Plucked, bled, not drawn, with heads and feet, known as '82 % geese' |
| **0207 51 90** | - - - Plucked and drawn, without heads and feet, with or without hearts and gizzards, known as '75 % geese', or otherwise presented |
| **0207 52** | - - Not cut in pieces, frozen |
| **0207 52 10** | - - - Plucked, bled, not drawn, with heads and feet, known as '82 % geese' |
| **0207 52 90** | - - - Plucked and drawn, without heads and feet, with or without hearts and gizzards, known as '75 % geese', or otherwise presented |
| **0207 53 00** | - - Fatty livers, fresh or chilled |
| **0207 54** | - - Other, fresh or chilled |
|  | - - - Cuts |
| **0207 54 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 54 21** | - - - - - Halves or quarters |
| **0207 54 31** | - - - - - Whole wings, with or without tips |
| **0207 54 41** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 54 51** | - - - - - Breasts and cuts thereof |
| **0207 54 61** | - - - - - Legs and cuts thereof |
| **0207 54 71** | - - - - - Paletots |
| **0207 54 81** | - - - - - Other |
|  | - - - Offal |
| **0207 54 91** | - - - - Livers, other than fatty livers |
| **0207 54 99** | - - - - Other |
| **0207 55** | - - Other, frozen |
|  | - - - Cuts |
| **0207 55 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 55 21** | - - - - - Halves or quarters |
| **0207 55 31** | - - - - - Whole wings, with or without tips |
| **0207 55 41** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 55 51** | - - - - - Breasts and cuts thereof |
| **0207 55 61** | - - - - - Legs and cuts thereof |
| **0207 55 71** | - - - - - Paletots |
| **0207 55 81** | - - - - - Other |
|  | - - - Offal |
|  | - - - - Livers |
| **0207 55 93** | - - - - - Fatty livers |
| **0207 55 95** | - - - - - Other |
| **0207 55 99** | - - - - Other |
| **0207 60** | - Of guinea fowls |
| **0207 60 05** | - - Not cut in pieces, fresh, chilled or frozen |
| **0207 60 05 10** | - - - fresh or chilled |
| **0207 60 05 90** | - - - frozen |
|  | - - Other, fresh, chilled or frozen |
|  | - - - Cuts |
| **0207 60 10** | - - - - Boneless |
|  | - - - - With bone in |
| **0207 60 21** | - - - - - Halves or quarters |
| **0207 60 21 10** | - - - - - - Fresh or chilled |
| **0207 60 21 90** | - - - - - - Other |
| **0207 60 31** | - - - - - Whole wings, with or without tips |
| **0207 60 41** | - - - - - Backs, necks, backs with necks attached, rumps and wing-tips |
| **0207 60 51** | - - - - - Breasts and cuts thereof |
| **0207 60 61** | - - - - - Legs and cuts thereof |
| **0207 60 81** | - - - - - Other |
|  | - - - Offal |
| **0207 60 91** | - - - - Livers |
| **0207 60 91 10** | - - - - - Fresh or chilled |
| **0207 60 91 90** | - - - - - Other |
| **0207 60 99** | - - - - Other |
| **0208** | **Other meat and edible meat offal, fresh, chilled or frozen** |
| **0208 10** | - Of rabbits or hares |
| **0208 10 10** | - - Of domestic rabbits |
| **0208 10 90** | - - Other |
| **0208 30 00** | - Of primates |
| **0208 40** | - Of whales, dolphins and porpoises (mammals of the order Cetacea); of manatees and dugongs (mammals of the order Sirenia); of seals, sea lions and walruses (mammals of the suborder Pinnipedia) |
| **0208 40 10** | - - Whale meat |
| **0208 40 20** | - - Seal meat |
| **0208 40 80** | - - Other |
| **0208 50 00** | - Of reptiles (including snakes and turtles) |
| **0208 60 00** | - Of camels and other camelids (Camelidae) |
| **0208 90** | - Other |
| **0208 90 10** | - - Of domestic pigeons |
| **0208 90 30** | - - Of game, other than of rabbits or hares |
| **0208 90 60** | - - Of reindeer |
| **0208 90 60 10** | - - - Frozen |
| **0208 90 60 90** | - - - Other |
| **0208 90 70** | - - Frogs' legs |
| **0208 90 98** | - - Other |
| **0209** | **Pig fat, free of lean meat, and poultry fat, not rendered or otherwise extracted, fresh, chilled, frozen, salted, in brine, dried or smoked** |
| **0209 10** | - Of pigs |
|  | - - Subcutaneous pig fat |
| **0209 10 11** | - - - Fresh, chilled, frozen, salted or in brine |
| **0209 10 19** | - - - Dried or smoked |
| **0209 10 90** | - - Pig fat, other than that of subheading 0209 10 11 or 0209 10 19 |
| **0209 90 00** | - Other |
| **0210** | **Meat and edible meat offal, salted, in brine, dried or smoked; edible flours and meals of meat or meat offal** |
|  | - Meat of swine |
| **0210 11** | - - Hams, shoulders and cuts thereof, with bone in |
|  | - - - Of domestic swine |
|  | - - - - Salted or in brine |
| **0210 11 11** | - - - - - Hams and cuts thereof |
| **0210 11 19** | - - - - - Shoulders and cuts thereof |
|  | - - - - Dried or smoked |
| **0210 11 31** | - - - - - Hams and cuts thereof |
| **0210 11 39** | - - - - - Shoulders and cuts thereof |
| **0210 11 90** | - - - Other |
| **0210 12** | - - Bellies (streaky) and cuts thereof |
|  | - - - Of domestic swine |
| **0210 12 11** | - - - - Salted or in brine |
| **0210 12 19** | - - - - Dried or smoked |
| **0210 12 90** | - - - Other |
| **0210 19** | - - Other |
|  | - - - Of domestic swine |
|  | - - - - Salted or in brine |
| **0210 19 10** | - - - - - Bacon sides or spencers |
| **0210 19 20** | - - - - - Three-quarter sides or middles |
| **0210 19 30** | - - - - - Fore-ends and cuts thereof |
| **0210 19 40** | - - - - - Loins and cuts thereof |
| **0210 19 50** | - - - - - Other |
| **0210 19 50 10** | - - - - - - Hams, in brine, enclosed in a bladder or in an artificial gut |
| **0210 19 50 90** | - - - - - - Other |
|  | - - - - Dried or smoked |
| **0210 19 60** | - - - - - Fore-ends and cuts thereof |
| **0210 19 70** | - - - - - Loins and cuts thereof |
|  | - - - - - Other |
| **0210 19 81** | - - - - - - Boneless |
| **0210 19 81 10** | - - - - - - - Chop, smoked |
| **0210 19 81 20** | - - - - - - - Pork neck, dried in air, seasoned or not, whole, in pieces or thinly sliced |
| **0210 19 81 90** | - - - - - - - Other |
| **0210 19 89** | - - - - - - Other |
| **0210 19 90** | - - - Other |
| **0210 20** | - Meat of bovine animals |
| **0210 20 10** | - - With bone in |
| **0210 20 10 10** | - - - Of bison |
| **0210 20 10 90** | - - - Other |
| **0210 20 90** | - - Boneless |
| **0210 20 90 10** | - - - Cuts of meat from haunches of bovine animals aged at least 18 months, with no visible intramuscular fat (3 to 7 %) and a pH of the fresh meat between 5.4 and 6.0; salted, seasoned, pressed, dried only in fresh dry air and developing noble mould (bloom of microscopic fungi); the weight of the finished product is between 41 % and 53 % of the raw material before salting |
|  | - - - Other |
| **0210 20 90 91** | - - - - Of bison |
| **0210 20 90 99** | - - - - Other |
|  | - Other, including edible flours and meals of meat or meat offal |
| **0210 91 00** | - - Of primates |
| **0210 92** | - - Of whales, dolphins and porpoises (mammals of the order Cetacea); of manatees and dugongs (mammals of the order Sirenia); of seals, sea lions and walruses (mammals of the suborder Pinnipedia) |
| **0210 92 10** | - - - Of whales, dolphins and porpoises (mammals of the order Cetacea); of manatees and dugongs (mammals of the order Sirenia) |
|  | - - - Other |
| **0210 92 91** | - - - - Meat |
| **0210 92 92** | - - - - Offal |
| **0210 92 99** | - - - - Edible flours and meals of meat or meat offal |
| **0210 93 00** | - - Of reptiles (including snakes and turtles) |
| **0210 99** | - - Other |
|  | - - - Meat |
| **0210 99 10** | - - - - Of horses, salted, in brine or dried |
|  | - - - - Of sheep and goats |
| **0210 99 21** | - - - - - With bone in |
| **0210 99 29** | - - - - - Boneless |
| **0210 99 29 10** | - - - - - - Of lamb |
| **0210 99 29 90** | - - - - - - Other |
| **0210 99 31** | - - - - Of reindeer |
| **0210 99 39** | - - - - Other |
| **0210 99 39 10** | - - - - - Poultrymeat, salted or in brine, of heading 0207 |
| **0210 99 39 90** | - - - - - Other |
|  | - - - Offal |
|  | - - - - Of domestic swine |
| **0210 99 41** | - - - - - Livers |
| **0210 99 49** | - - - - - Other |
|  | - - - - Of bovine animals |
| **0210 99 51** | - - - - - Thick skirt and thin skirt |
| **0210 99 51 10** | - - - - - - Of bison |
| **0210 99 51 90** | - - - - - - Other |
| **0210 99 59** | - - - - - Other |
| **0210 99 59 10** | - - - - - - Of bison |
| **0210 99 59 90** | - - - - - - Other |
|  | - - - - Other |
|  | - - - - - Poultry liver |
| **0210 99 71** | - - - - - - Fatty livers of geese or ducks, salted or in brine |
| **0210 99 79** | - - - - - - Other |
| **0210 99 85** | - - - - - Other |
| **0210 99 85 10** | - - - - - - Of sheep and goats |
| **0210 99 85 90** | - - - - - - Other |
| **0210 99 90** | - - - Edible flours and meals of meat or meat offal |
| **0210 99 90 10** | - - - - Of domestic swine and bovine animals |
| **0210 99 90 90** | - - - - Other |