

**II.**  
Draft  
**DECREE**  
of ..... 2025

**amending Decree No 69/2016 on requirements for meat, meat products, fishery and aquaculture products and products thereof, eggs and products thereof**

Pursuant to § 18(1)(a), (b), (g) and (h) of Act No 110/1997 on foodstuffs and tobacco products and amending certain related acts, as amended by Act No 119/2000, Act No 306/2000, Act No 146/2002, Act No 131/2003, Act No 274/2003, Act No 316/2004, Act No 120/2008, Act No 139/2014 and Act No 180/2016, the Ministry of Agriculture lays down the following:

Article I

Decree amending Decree No 69/2016 on requirements for meat, meat products, fishery and aquaculture products and products thereof, eggs and products thereof is amended as follows"

1. In § 2(a), the words 'butchered, cut parts' are replaced by the words 'fresh meat from butchered, cut parts'.
2. At the end of § 2(g), the full stop is replaced by a comma and subparagraph (h) is added, which, including footnote 10 reads as follows:

'h) offal - fresh meat other than from the carcass, including viscera and blood pursuant to the Regulation on specific hygiene rules for food of animal origin<sup>10</sup>.

<sup>(10)</sup> Annex I, point 1.11 of Regulation (EC) No 853/2004 of the European Parliament and of the Council, as amended.';

3. § 3, including the title, reads:

**'§ 3**  
**Classification by type, group and subgroup**

Classification by type, group and subgroup is provided in Table 1 of Annex 2 to this Decree for meat, except for non-portioned poultry carcasses and split poultry carcasses.'.

4. § 4(a) and (b) read as follows:

'a) meat, other than whole and separated processed poultry carcasses,

1. with the name of the group; and
2. with the name by animal species of the animal or the expression referred to in Table 2 of Annex 2 to this Decree, regardless of sex, the meat of other animals with the name of the animal species;

b) offal

1. with the name of the group;
2. with the name of the subgroup; and
3. with the name of the animal species or with the expression set out in Table 2 of Annex 2 to this Decree regardless of sex, offal of other animals with the name of the animal species;’.

5. At the end of § 4(c), the full stop is replaced by a comma and subparagraph (d) is added, which, including footnote 11 reads as follows:

‘d) game and farmed game meat

1. with the name of the group;
2. with the name of the relevant animal species referred to in Annex 2 to this Decree, Table 3, or the name of the relevant animal species referred to in the Hunting Act<sup>11)</sup>;
3. in the case of game cuts and farmed game meat, with the name of the part of the carcass; and
4. in the case of game meat and farmed game meat, with the name of the technological unit referred to in Annex 3 to this Decree, Tables 1 to 4, which may be accompanied by a detailed description of its presentation; game meat and farmed game meat which cannot be identified by the name of the technological unit shall be marked with its customary or descriptive name.

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<sup>11)</sup> § 2(c) and (d) of Act No 449/2001 on hunting, as amended.’.

6. The existing text of § 4 becomes paragraph (1) and the following paragraph (2) is added:

‘(2) The names of technological parts listed in Tables 1 to 4 of Annex 3 to this Decree may also be used to indicate cut meat of animal species other than those listed in these tables.’.

7. In § 7(2), the words ‘pork halves’ are inserted after ‘quarters’.

8. § 7(3) reads as follows:

‘(3) For unpackaged cuts of meat that have been frozen and are offered to the consumer in a defrosted state, and for meat preparations that have been frozen and are offered to the consumer in a defrosted state, the indication “defrosted” shall be placed visibly near the name of the unpackaged cuts of meat or unpackaged meat preparations at the place where the meat or meat preparation is directly offered for sale to the consumer.’.

9. The following § 7(5) is added:

‘(5) By way of derogation from point (c)(2) of Chapter III of Section V of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council, as amended, pre-packaged minced meat that is produced and exclusively marketed in retail trade in the Czech Republic shall be kept at an internal temperature of at most plus 4 °C.

10. § 8(e), including footnote 12, reads as follows:

'e) long-life fermented meat product - a processed meat product not heat-treated and intended for direct consumption which, during fermentation, maturation, drying or smoking under defined conditions, has had its shelf life extended to a minimum of 21 days at a temperature of plus 20 °C and, where appropriate, under other storage conditions, and which at the same time does not support the growth of *Listeria monocytogenes* in accordance with the terms of the Regulation on microbiological criteria for foodstuffs<sup>12)</sup>;

<sup>12)</sup>Point 1.3 of Chapter I of Annex I to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs, as amended.'

11. In § 8(i), the word 'sterilised' is replaced by the words 'and heat-treated with sterilisation'.

12. In § 8(j), the word 'pasteurised' is replaced by 'and heat-treated by pasteurisation'.

13. In § 8(p), the full stop at the end is replaced by a comma and points (q) to (s) are added, which, including footnote 13, read as follows:

- 'q) dried meat product - a processed meat product intended for direct consumption that has undergone drying, maturation or smoking, or a combination of these processes, which does not at the same time promote the growth of *Listeria monocytogenes* in accordance with the conditions of the Regulation on microbiological criteria for foodstuffs<sup>12)</sup>;
- r) meat for the production of meat products and meat preparations - meat pursuant to the Regulation on the provision of food information to consumers<sup>13)</sup>;
- s) commercial sterility - the absence of viable micro-organisms that could multiply during the minimum shelf-life and under conservation conditions.

<sup>13)</sup> Article 2(1)(f) of Regulation (EU) No 1169/2011 of the European Parliament and of the Council, as amended.'

14. § 10(2) and (3), including footnotes 14 and 15, read as follows:

'(2) Designation by animal species, name of animal breed<sup>14)</sup> or by the terms listed in Tables 2 and 3 of Annex 2 to this Decree may be used in the name of the meat product, meat preparation or minced meat where the meat product, meat preparation or minced meat contains at least 50 % by weight of that meat<sup>15)</sup> of the total content of meat<sup>15)</sup> used in its manufacture. This requirement does not apply to the products listed in Annex 7 to this Decree.

(3) If a meat product, meat preparation or minced meat contains less than 50 % by weight of the specified meat<sup>15)</sup> of the total meat content<sup>15)</sup> used in its production, this fact may only be expressed in the name using the words "with (name of the animal species, name of the animal breed or expression listed in Tables 2 and 3 of Annex 2 to this Decree) meat"; if the meat<sup>15)</sup> used in its production does not meet the definition of meat pursuant to Point 17 of Part B of Annex VII to Regulation (EU) No 1169/2011 of the European Parliament and of the Council,

as amended, this fact may only be expressed in the name using the words 'with (name of the animal species, name of the animal breed or expression listed in Tables 2 and 3 of Annex 2 to this Decree) and the name of the animal ingredient'.

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<sup>14)</sup> Act No 154/2000 on cultivation, breeding and registration of livestock and on amendments to some related laws (The Breeding Act), as amended.

<sup>15)</sup> Point 1.1 of Annex I to Regulation (EC) No 853/2004 of the European Parliament and of the Council, as amended.'

15. The following § 10(4) is added:

'(4) Meat products and meat preparations shall be marked with the name of the species and group. A meat product that meets the composition requirements, sensory requirements and chemical and physical characteristics listed in Tables 1 to 12 of Annex 7 to this Decree shall also be marked with the product name pursuant to this Annex. The names of meat products for which compositional requirements, sensory requirements and chemical and physical characteristics are specified in Tables 1 to 12 of Annex 7 to this Decree may not be used for other meat products that do not comply with these requirements.'

16. In § 12(1), the word 'cut' is replaced by the words 'meat product, meat preparation and minced meat'.

17. In § 13(5), the words 'or the muscles may be technologically separated due to the shaping of the product' are inserted after the word 'whole-muscle'.

18. § 14 reads as follows:

'§ 14

(1) Commercial sterility must be achieved for preserves.

(2) Preserves kept at a temperature of up to plus 30 °C must be heat treated in all parts to a temperature the effects of which correspond to the effects of a temperature of 121 °C for at least 3 minutes.

(3) Semi-preserves must be heat treated throughout at a temperature whose effects correspond to a temperature of 100 °C for at least 10 minutes. The shelf life of the semi-preserve is at most 6 months.'

19. § 19(2) is deleted and paragraph (1) becomes unnumbered.

20. Footnote 8 reads as follows:

<sup>8)</sup> Commission Delegated Regulation (EU) 2023/2465 of 17 August 2023 supplementing Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards

marketing standards for eggs and repealing Commission Regulation (EC) No 589/2008, as amended.

Commission Implementing Regulation (EU) 2023/2466 of 17 August 2023 laying down rules for the application of Regulation (EU) No 1308/2013 of the European Parliament and of the Council as regards marketing standards for eggs, as amended.'.

21. § 20(2) and (3) read as follows:

'(2) Grade A and B eggs shall be kept at a constant temperature of up to plus 24 °C.

(3) Eggs in shell of species other than *Gallus gallus* suitable for human consumption or for processing shall be kept dry, out of direct sunlight, at a constant temperature between plus 5 °C to plus 24 °C.'.

22. In § 21(5), the words 'from 0 °C to 15 °C' are replaced by the words 'up to plus 24 °C'.

23. The following § 21(6) is added:

'(6) Mayonnaise with a fat content greater than 70 % may be designated as 'choice mayonnaise'.'.

24. Annexes 2 and 3 read as follows:

**Classification of meat into types, groups and subgroups and labelling of meat according to animal species**

Table 1

Classification of meat other than whole and separated processed poultry carcasses

Type	Group	Subgroup
meat	cuts of meat	
	bones	
	offal	sweetbread tripe liver tongue oesophagus blood kidney head meat brain; legs lungs spleen heart mouth/muzzle testes udder stomach
	raw lard, raw suet	
	minced meat-	
	farmed game meat	
	game	

Note: legs are scalded veal legs. Mouth/muzzle is scalded mouth or muzzle

Table 2

Marking of meat with species or according to the species from which it originates

Labelling of meat according to the animal species from which it originates	Category of animals from which the meat must originate
beef	meat of young bulls, bulls, steers, heifers, cows
veal	category V meat pursuant to Part 1 of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council

beef from young bovine animals	category Z meat pursuant to Part 1 of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council
pork	meat including meat of pigs for fattening, meat of sows and meat of piglets
mutton	sheep meat
lamb	meat of lambs up to 12 months of age
goat kid meat	meat of kids up to 12 months of age
foal meat	foal meat up to 18 months of age
crocodile meat	crocodile meat that was obtained and the health of which was decided pursuant to Decree No 34/2013 on veterinary requirements for the slaughter of crocodiles and the further processing of meat and animal products derived from crocodiles
poultry meat	category V meat pursuant to Part 5 of Annex VII to Regulation (EU) No 1308/2013 of the European Parliament and of the Council and poultry cuts referred to in Regulation (EC) No 543/2008 originating from the animal species specified in Regulation (EC) No 543/2008

Table 3  
Designation of species in game, farmed game meat and selected wild animals

animal species	deer
	fallow deer
	roe deer
	mouflon
	bison
	European bison
	wild boar
	hare
	pheasant
	partridge
	wild duck
	wild goose
	rock partridge
	quail
	kangaroo
	ostrich
	llama
	antelope

### Basic classification of beef, veal, pork and mutton into technological units

Table 1  
Basic technological units of beef

Basic sections	Technological unit
beef quarters	front quarter
	rear quarter
beef (bone-in/boneless)	tip of the neck
	neck
	rib cap
	rib eye
	brisket, shoulder clod
	rib
	flank, low rib
	shank
	oxtail
	rump
	shoulder
	tenderloin
	sirloin, entrecote, striploin
	cheeks
	diaphragm

Note: the basic sections of beef shall also apply to the meat of species of the cervid family (*Cervidae*). The name of the technological unit in the designation of cuts of meat at the tip, neck, rib cap and rib eye can be replaced by a summary designation – front beef (bone-in/boneless).

Table 2  
Basic technological units of veal

Basic sections	Technological unit
calf torso/half	torso/half
veal (bone-in/boneless)	rump
	shoulder
	knee
	roast, kidneys
	tenderloin
	neck, patty
	brisket
	flank
	shank



Table 3  
Basic technological units of pork

Basic sections	Technological unit
pork half	half
	front
pig meat (bone-in/boneless)	rump
	shoulder
	roast, cutlet
	tenderloin
	collar
	flank, belly
	jowl
	belly
	head
	front knee
	rear knee
	trotter
	rib
	diaphragm
	cheeks
	tail
	ear
	skin

Note: the basic portioning of pig meat is also applicable to wild boar meat.

Table 4  
Basic technological units of mutton

Basic sections	Technological unit
mutton (bone-in/boneless)	rump
	back
	shoulder
	neck
	shoulder
	flank (with belly)
	knee

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25. Annexes 5 to 10 read as follows:

**Negative weight deviations for preserves and semi-preserves**

Product	Package weight	Permissible negative weight deviation
preserve semi-preserve	up to 350 g	- 10.0 % for each package - 2.0 % for 20 packages
	over 350 g	- 5.0 % for each package - 0.5 % for 20 packages

**Classification of meat products and meat preparations into types and groups**

Type	Group
meat product	cooked
	uncooked
	uncooked for cooking
	long-life cooked
	long-life fermented
	dried
	preserve
	semi-preserve
meat preparation	

### Requirements for the quality and composition of selected meat products

Table 1  
Requirements for selected cooked meat products

Product name	Basic ingredients for production	Sensory requirements
'špekáček' sausage	beef pork veal  the use of mechanically separated meat and mechanically separated poultry is not permitted;	(a) consistency – flexible, delicate, cohesive appearance on cut surface and preparation – light to dark pink in colour on the cut of the chilled product, irregularly spaced cubes of speck, small soft grains of collagen particles are allowed, small amounts of cavities and slightly rendered fat are allowed c) taste and aroma - pleasant, of fresh smoked sausage and spices, appropriately salty and spiced, when heated, the product is juicy when bitten
kabanos	beef pork veal  the use of mechanically separated meat and mechanically separated poultry is not permitted;	a) consistency – flexible, cohesive b) appearance on cut surface and preparation – when cut, the product is meaty pink, irregularly dispersed grains of raw material predominantly between 6 and 10 mm in size, small cavities and isolated small collagen grains are allowed c) aroma and taste — of fresh smoked sausage, appropriately salty and spiced; the cold product is delicate when bitten, juicy after heating
Vienna wiener	beef pork veal  the use of mechanically separated meat and mechanically separated poultry is not permitted;	a) consistency – flexible, cohesive b) appearance on cut surface and preparation – when cut, the product is meaty pink, content finely prepared, fine porosity and small granules of collagen particles are permitted c) aroma and taste – of fresh smoked sausage, appropriately salty and spiced; when heated, the product is delicate and juicy when bitten
Debrecen weiner	beef pork veal  the use of mechanically separated meat and mechanically separated poultry is	a) consistency – firm, flexible b) appearance on cut surface and preparation - when the cut, the chilled product is darker pink in colour according to the meat and paprika used; fine porosity and isolated soft collagen particles in the binder are permissible; visible particles of spices; irregular mosaic of fatty grains predominantly up to 6 mm in size c) aroma and taste – appropriately salty, more pronounced paprika taste; when heated the product is

	not permitted;	juicy and delicate
fine wiener	beef pork  the use of mechanically separated meat and mechanically separated poultry is not permitted;	a) consistency – firm, flexible, delicate when heated b) appearance on cut surface and preparation - greyish-pink when cut, smooth when cut, small grains of collagen particles, fine porosity is permissible c) aroma and taste – fine, of fresh smoked sausage, appropriately salty, when heated, the product is delicate and juicy when bitten
delicatessen wiener	beef pork  the use of mechanically separated meat and mechanically separated poultry is not permitted	a) consistency – firm, flexible, delicate after heating b) appearance on cut surface and preparation - pink when cut, smooth when cut, small grains of collagen particles, fine porosity is permissible c) aroma and taste — of fresh smoked sausage and paprika, appropriately salted; when heated the product is tender, juicy
Ostrava sausage	pork  the use of mechanically separated meat and mechanically separated poultry is not permitted	a) consistency – solid, firm, cohesive, grainy to the touch, must not be incohesive or atypically soft b) appearance on cut surface – light pink cubes of lean ingredient with a proportion of about 60%, mainly about 2 cm in size, with distinctly white cubes of fatty ingredient, uniformly distributed in the product, without cavities and collagen parts; the product must not exhibit rendered fat, the presence of unprocessable parts, non-compliance with the proportion of lean cubes, colour changes, not conforming to the product type; c) aroma and taste – pleasant, of fresh smoked sausage, finely spiced, more pronounced smoked taste, delicious
ham salami	beef pork  the use of mechanically separated meat and mechanically separated poultry is not permitted;	a) consistency – flexible, cohesive b) appearance on cut surface and preparation – shiny and smooth when cut, pink mosaic of lean cubes; small cavities and isolated soft, small collagen particles in the binder are permissible c) aroma and taste – of fresh smoked sausage, taste appropriately salty and spiced; the product is juicy when bitten
Gothai salami	beef pork  the use of mechanically separated meat and poultry separated meat is not	a) consistency – flexible, cohesive b) appearance on cut surface and preparation – when cut, the chilled product is darker pink in colour, the binder is finely prepared, the speck mosaic is distributed irregularly; isolated, fine-grained collagen particles and small cavities; individual grains of speck predominantly up to 8 mm in diameter, spice particles may be visible.

	permitted	c) aroma and taste — of fresh smoked sausage, mildly spiced, appropriately salty; the product is delicate when bitten
Junior salami	beef pork veal  the use of mechanically separated meat and mechanically separated poultry is not permitted	a) consistency – flexible, cohesive b) appearance on cut surface - when cut, the chilled product has a meaty pink colour, finely prepared; isolated, fine-grained collagen particles and small cavities are permitted; spice particles are visible c) aroma and taste – of fresh smoked sausage, mildly spiced, appropriately salty; the product is delicate when bitten
Czech salami	beef pork  the use of mechanically separated meat and mechanically separated poultry is not permitted	a) consistency – flexible, cohesive b) appearance on cut surface and preparation – when cut, the cooled product has a meaty pink colour; small cavities and small, soft collagen parts are visible in the binder; irregularly distributed fatty grains predominantly up to 8 mm in size c) aroma and taste – mild aroma of spices and smoking, appropriately salty and spiced; the product is delicate when bitten

Table 2  
Requirements for certain long-life thermally processed meat products

Product name	Basic ingredients for production	Sensory requirements
Vysočina	beef pork  the use of meat from animals of other animal species, mechanically separated meat, mechanically separated poultry meat, proteins of other animal species or plant proteins and fibre is not permitted, except for spices and ingredients used for colouring purposes in the necessary process-related quantity	a) consistency – firm, cohesive  b) appearance on cut surface and preparation – very fine mosaic, darker pink colour, shiny when cut, darker towards the edge; ingredient grains mostly up to 2 mm; occasional small, soft collagen particles and small cavities are permitted  c) aroma and taste – smoked aroma, appropriately salty and spiced; product is dense when bitten, with no perceptible solid parts
farm salami	beef pork  the use of meat of animals of other animal species, mechanically separated meat,	a) consistency – firm, cohesive  b) appearance on cut surface and preparation – cross-section shows irregular mosaics of arbitrary and fatty grains, occasional rendered fat around fatty grains; small cavities and small

	mechanically separated poultry meat, proteins of other animal species or vegetable proteins is not allowed except for spices and ingredients used for colouring purposes in the necessary process-related quantities	soft collagen parts are permissible; ingredient grains predominantly up to 6 mm in size, dry ring under skin measuring up to 3 mm  c) aroma and taste – specific for a long-life product, appropriately of spices and smoking; product is pliant when bitten
tourist salami	beef pork  the use of meat of animals of other animal species, mechanically separated meat, mechanically separated poultry meat, proteins of other animal species or vegetable proteins is not allowed except for spices and ingredients used for colouring purposes in the necessary process-related quantities	a) consistency – solid, elastic to firm  b) appearance on cut surface and preparation – cross-section shiny, smooth, darker towards the edge; meaty pink mosaic; ingredient grains predominantly up to 6 mm in size, isolated variations in grain size in the mosaic are not a defect; small, soft and collagen particles, cavities and rendered fat are not a defect  c) aroma and taste – intensively smoked aroma; taste appropriately salty and spiced, dense when bitten, with no perceptible solid parts

Table 3  
Requirements for selected shelf-stable fermented meat products

Product name	Basic ingredients for production	Sensory requirements
Poličan	beef pork  the use of meat from animals of other animal species, mechanically separated meat, mechanically separated poultry meat, proteins of other animal species or plant proteins and fibre is not permitted, except for spices and ingredients used for colouring purposes in the necessary process-related quantity	a) consistency – elastic to firm b) appearance on cut surface and preparation – cross-section is shiny, smooth, pinkish-red, fine grained, grains predominantly up to 3 mm long, isolated occurrence of cavities is permitted c) aroma and taste – pleasant aroma of ingredients, additives and smoke; slightly salty, somewhat spiced; product slightly supple to tender; pleasantly tart taste
Herkules	beef pork  the use of meat from animals of other animal species, mechanically separated meat, mechanically separated poultry meat, proteins of other animal species or plant	a) consistency – elastic to firm b) appearance on cut surface and preparation – cross-section is shiny, smooth, pinkish-red, fine grained, grains predominantly up to 3 mm long, isolated occurrence of cavities is permitted c) aroma and taste – pleasant aroma of ingredients, additives and smoke; moderately

	proteins and fibre is not permitted, except for spices and ingredients used for colouring purposes in the necessary process-related quantity	to quite salty, fairly spiced; product supple to tender when bitten; pleasantly tart taste
Danube sausage	beef pork  the use of meat from animals of other animal species, mechanically separated meat, mechanically separated poultry meat, proteins of other animal species or plant proteins and fibre is not permitted, except for spices and ingredients used for colouring purposes in the necessary process-related quantity	a) consistency – firm, cohesive b) appearance on cut surface – pinkish-red, grains predominantly up to 6 mm in size, no ring under the skin c) aroma and taste – pleasant, aromatic, marked paprika flavour, moderately to quite salty, tender and supple when bitten
Hunter's salami	beef pork  the use of meat from animals of other animal species, mechanically separated meat, mechanically separated poultry meat, proteins of other animal species or plant proteins and fibre is not permitted, except for spices and ingredients used for colouring purposes in the necessary process-related quantity	a) consistency – firmer, elastic b) appearance on cut surface and preparation – mosaic of grains predominantly up to 5 mm, free of clumps of fat and lean particles, small cavities are permissible; colour of lean grains more intensely pink in the middle of the product, darker to the edges; pale fat grains c) aroma and taste – pleasant, distinctively smoky, typical of this product, quite spicy and salty; pleasant, tart taste
paprikash	beef pork  the use of meat from animals of other animal species, mechanically separated meat, mechanically separated poultry meat, proteins of other animal species or plant proteins and fibre is not permitted, except for spices and ingredients used for colouring purposes in the necessary process-related quantity	a) consistency – solid, firm b) ingredient grains are mainly up to 5 mm in size, mosaic with no clumps of fat or lean particles, small cavities are permitted; the colour of the lean grains on product cross-section is dark pink to red due to paprika content and may be darker toward product edges, light-coloured fat grains c) aroma and taste – pleasant, aromatic, markedly spiced, moderately to markedly salty, brittle and supple on when bitten, prominent paprika taste; pleasantly tart taste

Table 4  
Requirements for selected heat-treated poultry meat products

Product name	Basic ingredients for production	Sensory requirements
poultry speck sausage	poultry meat mechanically separated poultry meat, raw lard  the use of pork and poultry skin is permitted	a) surface appearance – product in natural intestine b) consistency – flexible, tender, coherent c) appearance on cut surface and preparation – cross-section of chilled product is light to dark pink, irregularly spaced cubes of speck, small soft grains of collagen particles, smaller quantities of small cavities and slightly rendered fat are permissible d) taste and aroma - pleasant, of fresh smoked sausage and spices, appropriately salty and spiced; when heated, the product is juicy when bitten
Debrecen poultry wiener	poultry meat mechanically separated poultry, pork raw lard  the use of pork and poultry skin is permitted	a) consistency – firm, flexible b) appearance on cut surface and preparation – cross-section of chilled product is dark pink due to the meat and paprika used; small cavities and isolated soft collagen particles in the binder, irregular mosaic of fatty grains and meat mostly up to 6 mm c) aroma and taste – appropriately salty, relatively prominent paprika aroma and taste; after heating, the product is juicy and tender when bitten
Vienna poultry wiener	poultry meat, mechanically separated meat,  it is permitted to use pork and raw lard, pork and poultry skin	a) consistency – firm, flexible b) appearance on cut surface and preparation – cross-section is greyish-pink, smooth when cut, small grains of collagen particles, fine porosity is permissible, c) aroma and taste – appropriately salty; when heated, the product is juicy and tender when bitten
fine poultry sausage	poultry meat, mechanically separated poultry meat  the use of pork and poultry skin is permitted	a) consistency – firm, flexible b) appearance on cut surface – finely prepared, pink to pinkish-grey, small cavities are permitted c) aroma and taste – pleasant, of fresh smoked sausage and poultry meat, appropriately salty and spiced
poultry ham salami	poultry meat, mechanically separated poultry meat  the use of pork and poultry skin is permitted	a) consistency – solid, coherent b) appearance on cut surface – irregular mosaic of light or darker meat, 10 to 50 mm grains in a pink to pinkish-red binder; isolated soft collagen particles and small cavities filled with air, aspic or fat are allowed c) aroma and taste - pleasant of poultry meat, appropriately salty, when bitten the meat is tender, slightly juicy
Gothai poultry	poultry meat, mechanically separated	a) consistency – solid, coherent b) appearance on cut surface - the cross-section of



salami	poultry meat, raw pork  the use of pork and poultry skin is permitted	the chilled product is of a darker meaty pink colour with a fine binder, irregularly distributed speck mosaic, isolated finely grained collagen particles and small cavities are permissible, the size of individual speck grains is mostly up to 8 mm in diameter, spice particle may be evident c) aroma and taste – delicate, typical of fresh smoked sausage; tasty, mildly spiced and salty
Junior poultry salami	poultry meat, mechanically separated poultry meat  the use of pork and raw pork fat, pork and poultry skin is permitted	a) consistency – flexible, coherent, b) appearance on cut surface – finely prepared, pink to pinkish-grey, small cavities are permitted c) aroma and taste – mild, typical of fresh smoked sausage; taste, mildly spiced and salty, typical of poultry meat; the salami is tender when bitten
Debrecener poultry sausage	poultry meat	a) consistency – the whole is solid, when cut it is cohesive b) appearance on cut surface - a featureless mosaic of light-coloured chicken meat; the individual muscles are noticeable and connected by finely processed muscle, the edge of the slice is bright red, small collagen and fat particles and small cavities filled with air or aspic are permissible c) aroma and taste – pleasant, of chicken meat, the product is delicate and juicy when bitten
coiled poultry salami	poultry meat, mechanically separated poultry meat  the use of pork and poultry skin, pork fat is permitted	a) consistency – firm and elastic, cohesive, tender when heated, the same consistency must be present in all parts of the product b) appearance on cut surface – finely structured, colour when cut is light pinkish-brown to pinkish-red, uniform structure with possible tiny grains, small cavities can be evident in the cut surface, there must be no foreign objects (bones, tendons, skin, collagen particles, unusually large traces of spices) c) aroma and taste – pleasant, of fresh sausage and spices, free of extraneous odours and admixtures; delicious taste, appropriately salty to spiced, after heating the product is slightly juicy, tender when bitten, fine graininess is not a defect

Note: in the case of poultry ham salami, the type of poultry shall be indicated according to the poultry meat used.

Table 5  
Ingredient and sensory requirements for selected meat preserves and semi-preserves

Product name	Basic ingredients for production	Sensory requirements
beef in own juice	beef	<p>a) appearance – compact whole, covered on one side with yellow fat; pieces of grained beef combined with aspic; meat is brownish-grey, typical of cooked beef, brownish aspic,</p> <p>b) consistency – meat tender, soft, slightly fibrous, at 15 °C the aspic is appropriately firm,</p> <p>c) aroma and taste - pleasant, of stewed beef, slightly spiced and salty; taste of aspic slightly salty, taste of fat typical</p>
pork in own juice	pork	<p>a) appearance – compact whole, white to yellowish fat broth on surface clear aspic, golden yellow in colour; pork in larger pieces light brownish grey in colour, fat is light-coloured, no hard parts,</p> <p>b) consistency – meat is tender, soft, slightly fibrous, at 15 °C aspic is appropriately firm</p> <p>c) aroma and taste - pleasant, of stewed pork, delicious, mildly spiced, appropriately salty; taste of aspic appropriately salty</p>
luncheon meat	pork, beef	<p>a) appearance – when refrigerated the product is light or dark pink in colour, irregular mosaic with grains of lean and fatty pork up to 10 mm in size; small quantities of small pores, cavities and soft collagen parts are permitted</p> <p>b) consistency – compact, when cut, slices 1 cm thick are coherent</p> <p>c) aroma and taste – pleasant, appropriately salty and spiced; the product is delicate when bitten</p>

Table 6  
Ingredient and sensory requirements for selected heat-treated meat products – pâtés

Product name	Basic ingredients for production	Sensory requirements
liver pâté	pork	a) appearance and colour – compact grey to pinkish-grey mass, possibly with areas of aspic and rendered fat; finely processed collagen particles, small cavities and visible particles of spices are visible, b) consistency – cohesive, spreadable, paste-like at 15 °C, c) aroma and taste — of pork liver, appropriately salty, mildly spiced, free of foreign odours and flavours
liver cheese	pork	a) appearance and colour – compact grey to pinkish-grey mass, possibly with deposits of aspic and rendered fat; finely processed collagen particles, small air cores and particles of spices visible, in a regular trapezoidal shape b) consistency – cohesive, spreadable, paste-like at 15 °C, c) aroma and taste — of pork liver, appropriately salty, mildly spiced, free of foreign odours and flavours
smoked meat paste	smoked pork	a) appearance and colour – orange to orange-grey compact mass, b) consistency – spreadable, slightly rough when cut, c) taste and aroma – of smoked meat, appropriately salty, pleasantly spiced, free of foreign odours and flavours
pork belly spread	pork, smoked pork belly	a) appearance and colour — compact, ochre or ochre-brown substance, b) consistency – thick, paste-like, slightly rough when cut, spreadable, c) taste and aroma – of smoked pork belly, appropriately salty, pleasantly spiced, free of foreign odours and flavours
deer loin pâté	pork, pork liver, lard	a) appearance and colour – compact brown to pinkish-grey substance, possibly with deposits of aspic and rendered fat; finely processed collagen particles, small cavities and particles of spices, continuous layer of aspic on the surface, typical shape of a deer loin form b) consistency – cohesive, spreadable, paste-like at 15 °C, c) aroma and taste — of pork liver, appropriately salty, mildly spiced, free of foreign odours and flavours

Table 7  
Composition and sensory requirements for selected meat preserves – prepared meals

Product name	Basic ingredients for production	Sensory requirements
lecsó with sausage	heat-treated meat product	<p>a) appearance and colour – meat product (sausage) in a brownish-red mixture of vegetables, recognisable cuts of bell peppers and onions, isolated occurrence of pepper seeds is permitted, reddish-brown sauce</p> <p>b) consistency – sausage is soft, slight cracking is allowed, vegetable mixture is semi-soft to soft, sauce is slightly thickened</p> <p>c) aroma and taste – of the meat product, peppers and tomatoes used, slightly salty, pleasantly spiced, sweet and sour, slight spiciness due to peppers used is permitted, free of foreign odours and flavours</p>
wild-style beef	beef	<p>a) appearance and colour – meat cut into slices, well cleaned, surface membranes removed, part of suet removed, in brown sauce</p> <p>b) consistency – meat soft, sauce slightly thickened</p> <p>c) aroma and taste – of the baked beef and the vegetables used, slightly salty, pleasantly spiced</p>
Hungarian goulash	beef pork	<p>a) appearance – irregular pieces of meat about 15 to 30 mm in size and cuts of red and green bell peppers in a reddish-brown to brown sauce</p> <p>b) consistency – meat soft, sauce slightly thickened</p> <p>c) aroma and taste – of the ingredients used, typical of goulash, pleasantly salty and spiced, slightly spicy, free of foreign odours and flavours</p>
cottage's goulash	beef heat-treated meat product	<p>a) appearance – irregular pieces of meat and heat-treated meat product (whole sausage) in reddish-brown to brown sauce</p> <p>b) consistency – meat and sausage soft, sauce slightly thickened,</p> <p>c) aroma and taste – of meat and sausage, appropriately salty and pleasantly spiced, free of foreign odours and flavours</p>

Table 8  
Chemical and physical requirements for selected meat products

Product name	meat content, (minimum % by weight)	fat content (maximum % by weight)
'špekáček' sausage	40.0	45.0
kabanos	50.0	40.0
Vienna wiener	55.0	40.0
deli wiener	50.0	35.0
Debrecen wiener	60.0	40.0
fine wiener	50.0	35.0
ham salami	55.0	20.0
Gothai salami	40.0	40.0
Junior salami	40.0	35.0
Czech salami	40.0	40.0
Ostrava sausage	60.0	35.0
Vysočina	115	50.0
tourist salami	115	40.0
farm salami	115	50.0
Poličan	125	50.0
hunter's salami	125	50.0
Danube sausage	125	55.0
paprikash	125	50.0
Herkules	120	50.0

Table 9  
Chemical and physical requirements for selected heat-treated poultry meat products

Product name	poultry meat content or content of mechanically separated poultry meat (% w/w minimum)	Maximum content of mechanically separated poultry meat (% w/w maximum)	fat content (% w/w maximum)
poultry 'špekáček' sausage	45.0		45.0
fine chicken wiener	50.0		30.0
Debrecen poultry wiener	37.0	30.0	35.0
Vienna poultry sausage	50.0	35.0	25.0
poultry ham salami	40.0	12.0	20.0
Gothai poultry salami	40.0		40.0
Junior poultry salami	50.0		25.0
Debrecener poultry sausage	60.0	45.0	20.0
coiled poultry salami	45.0	60.0	30.0

Table 10

Chemical and physical requirements for selected meat preserves and semi-preserves

Product name	meat content (% w/w minimum)	water content (% w/w maximum)	fat content (% w/w maximum)	other requirements
beef in own juice	70.0	80.0	20.0	-
pork in own juice	70.0	70.0	40.0	-
luncheon meat	70.0			rendered fat and aspic at most 15.0 % w/w.

Table 11

Chemical and physical requirements for selected heat-treated meat products – pâtés

Product name	meat content (% w/w minimum)	water content (% w/w maximum)	fat content (% w/w maximum)	other requirements
liver pâté	25.0	70.0	40.0	pork liver content at least 26.0 % w/w
liver cheese	25.0	70.0	45.0	pork liver content at least 26.0 % w/w
smoked meat paste	57.0	70.0	40.0	-
pork belly spread	35.0	70.0	40.0	smoked pork belly content at least 20.0 % w/w
deer loin pâté	16.0	70.0	40.0	pork liver content at least 25.0 % w/w

Table 12

Physical requirements for selected meat preserves – prepared meals

Product name	content of meat or heat-treated meat product (% w/w minimum)	other requirements
lecsó with sausage	24.0 % w/w sausage after heat treatment of the product	
wild-style beef	30.0 % w/w beef	
Hungarian goulash	30.0 of which: beef at least 16.0 % w/w, pork at least 14.0 % w/w.	bell pepper content: at least 4.5 % w/w
cottage's goulash	10.0	sausage content at least 12 % w/w

**Composition requirements and sensory requirements for heat-treated hams**

Group	Product name	Class	Quality characteristic	Sensory requirements
heat treated product	ham	highest quality	<p>pure muscle protein content – at least 16.0 % w/w</p> <p>whole-muscle product or the muscles can be technologically split due for reasons of product shaping</p> <p>the use of dyes, fibre, starch (including physically- or enzyme-modified starch), plant and other animal proteins and other substances that increase the protein content of the product is not permitted, except for spices and ingredients used for surface decoration of the foodstuff</p>	<p>a) consistency – as a whole firm and cohesive; slices must not separate into individual muscles; a sterilised canned product may contain varying quantities of free aspic</p> <p>b) appearance of cut surface - product cross-section has a colour corresponding to the type of meat used, individual muscles are visible and connected by slightly processed muscle; isolated smaller fat deposits on the cut are permissible, as are smaller cavities, filled with aspic, for example</p> <p>c) aroma and taste – typical for ham, appropriately salty, delicious, the thinly sliced product is tender when bitten</p>
		choice	<p>pure muscle protein content – at least 13.0 % w/w</p> <p>whole-muscle product or the muscles can be technologically split due for reasons of product shaping</p> <p>the use of dyes, fibre (except for natural carrageenan, carrageenan gum and xanthan gum thickeners), starch (including physically or enzyme-modified starch), plant and other animal proteins and other substances that increase the protein content of the product are</p>	

			not permitted, except for spices and ingredients used for surface decoration of the foodstuff	
		standard	pure muscle protein content – at least 10.0 % w/w	<p>a) consistency – as a whole firm and cohesive; slices must not separate into individual muscles; a sterilised canned product may contain varying quantities of free aspic</p> <p>b) appearance of cut surface - product cross-section has a colour corresponding to the type of meat used, visible grain structure, binder consisting of finely processed muscle; isolated smaller fat deposits on the cut permissible, also permissible are smaller cavities, filled with aspic, for example</p> <p>c) aroma and taste – typical for ham, appropriately salty, delicious, the thinly sliced product is tender when bitten</p>



**Negative weight tolerances for fish products**

Product	Package weight	Permissible negative weight deviation
fresh fishery and aquaculture products, prepared fishery and aquaculture products, processed fishery and aquaculture products, Surimi, excluding anchovy paste and fish preserves	up to 300 g	- 10.0 % for each package - 2.0 % for 20 packages
	up to 1000 g	- 6.0 % for each package - 1.0 % for 20 packages
	up to 2000 g	- 4 % for each package - 1.0 % for 20 packages
	over 2000 g	- 2 % for each package - 0.5 % for 20 packages
anchovy paste	in tube	- 10 % for each package - 2.0 % for 20 packages
	up to 350 g	- 10 % for each package - 2.0 % for 20 packages
	over 350 g	- 5 % for each package - 1.0 % for 20 packages
canned fish	up to 350 g	- 10 % for each package - 2.0 % for 20 packages
	over 350 g	- 5 % for each package - 1.0 % for 20 packages

### List of commercial designations and scientific names of fishery and aquaculture products

Commercial designations contain the generic name from column 1 and the species name from column 1(a) or (b), if indicated in column 1. In addition, the corresponding scientific name is provided according to column 2 containing the generic and species name, if provided in column 2. Alternatively, the synonym in column 3, if provided, may also be used as the commercial designation, part thereof or as the scientific name.

1. Commercial designation			2. Scientific name			3. Synonyms of commercial designations/scientific names
Generic name	a) species name	b) species name	Generic name	species name	Family	
<i>Phylum: CHORDATA</i>						
<i>Class: ACTINOPTERYGII</i>						
bream	common		<i>Abramis</i>	<i>brama</i>	<i>Cyprinidae</i>	
bream	blue		<i>Abramis</i>	<i>ballurus</i>	<i>Cyprinidae</i>	
bream	white-eye		<i>Abramis</i>	<i>sapa</i>	<i>Cyprinidae</i>	
wahoo			<i>Acanthocybium</i>	<i>solandri</i>	<i>Scombridae</i>	
sturgeon	Siberian		<i>Acipenser</i>	<i>baerii</i>	<i>Acipenseridae</i>	
sturgeon	Russian	Güldenstädt's	<i>Acipenser</i>	<i>gueldenstaedtii</i>	<i>Acipenseridae</i>	
sturgeon	sterlet		<i>Acipenser</i>	<i>ruthenus</i>	<i>Acipenseridae</i>	
sturgeon	Atlantic		<i>Acipenser</i>	<i>sturio</i>	<i>Acipenseridae</i>	
schneider			<i>Alburnoides</i>	<i>bipunctatus</i>	<i>Cyprinidae</i>	
bleak	common		<i>Alburnus</i>	<i>alburnus</i>	<i>Cyprinidae</i>	
shad	allis		<i>Alosa</i>	<i>alosa</i>	<i>Clupeidae</i>	
bullhead	black		<i>Ameiurus</i>	<i>melas</i>	<i>Ictaluridae</i>	
bullhead	brown		<i>Ameiurus</i>	<i>nebulosus</i>	<i>Ictaluridae</i>	
wolffish	spotted	sterlet	<i>Anarhichas</i>	<i>minor</i>	<i>Anarhichadidae</i>	

wolffish	northern		<i>Anarhichas</i>	<i>denticulatus</i>	<i>Anarhichadidae</i>	
wolffish	Atlantic		<i>Anarhichas</i>	<i>lupus</i>	<i>Anarhichadidae</i>	Alternatively, the following names may be used as a sales designation: seawolf, Atlantic catfish
eel	European	river	<i>Anguilla</i>	<i>anguilla</i>	<i>Anguillidae</i>	
eel	Japanese		<i>Anguilla</i>	<i>japonica</i>	<i>Anguillidae</i>	
eel	American		<i>Anguilla</i>	<i>rostrata</i>	<i>Anguillidae</i>	
sablefish			<i>Anoplopoma</i>	<i>fimbria</i>	<i>Anoplomatidae</i>	Alternatively, the following name may be used as the commercial designation: Black cod
scabbardfish	black		<i>Aphanopus</i>	<i>carbo</i>	<i>Trichiuridae</i>	Alternatively, the following name may be used as the commercial designation: Black Espada
jobfish	green		<i>Aprion</i>	<i>virescens</i>	<i>Lutjanidae</i>	
argentine	greater		<i>Argentina</i>	<i>silus</i>	<i>Argentonidae</i>	Alternatively, the following name may be used as the commercial designation: great silver smelt
bass	salmon	stone	<i>Argyrosomus</i>	<i>regius</i>	<i>Scienidae</i>	Alternatively, the following name may be used as the commercial designation: jewfish Alternatively, the following name may be used as the scientific name: <i>Sciaena aquila</i> .
	kahawai		<i>Arripis</i>	<i>trutta</i>	<i>Artifidae</i>	Alternatively, the following name may be used as the commercial designation: Australian salmon
gunard	East Atlantic	red	<i>Aspitrigla</i>	<i>cuculus</i>	<i>Triglidae</i>	Alternatively, the following name may be used as the Latin name: <i>Trigla cuculus</i>
flounder	arrowtooth		<i>Atheresthes</i>	<i>stomias</i>	<i>Pleuronectidae</i>	
sand smelt	big-scale		<i>Atherina</i>	<i>boyeri</i>	<i>Atherinopsidae</i>	Alternatively, the following name may be used as the commercial designation: Grundle
croaker	geelbeck		<i>Atractoscion</i>	<i>aequidens</i>	<i>Scienidae</i>	
weakfish	white		<i>Atractoscion</i>	<i>nobilis</i>	<i>Scienidae</i>	Alternatively, the following

						name may be used as the commercial designation: White seabass
croaker	blackmouth		<i>Atrobuca</i>	<i>nibe</i>	<i>Scienidae</i>	
tuna	bullet		<i>Auxis</i>	<i>rochei</i>	<i>Scombridae</i>	
tuna	frigate		<i>Auxis</i>	<i>thazard</i>	<i>Scombridae</i>	
loach	stone		<i>Barbatula</i>	<i>barbatula</i>	<i>Nemacheilidae</i>	
barbel	common		<i>Barbus</i>	<i>barbus</i>	<i>Cyprinidae</i>	
needle	sea		<i>Belone</i>	<i>belone</i>	<i>Belonidae</i>	
bream	white		<i>Blicca</i>	<i>bjoerkna</i>	<i>Cyprinidae</i>	
bream	bogue		<i>Boops</i>	<i>boops</i>	<i>Sparidae</i>	Alternatively, the following name may be used as the commercial designation: boce
cod	polar	Arctic	<i>Boreogadus</i>	<i>saida</i>	<i>Gadidae</i>	Alternatively, the following name may be used as the commercial designation: Saida
pomfret	Atlantic		<i>Brama</i>	<i>brama</i>	<i>Bramidae</i>	Alternatively, the following name may be used as the commercial designation: Ray's bream
elephantfish	Cape		<i>Callorhinchus</i>	<i>capensis</i>	<i>Callorhinchidae</i>	
ghostshark	Australian		<i>Callorhinchus</i>	<i>milli</i>	<i>Callorhinchidae</i>	Alternatively, the following name may be used as the commercial designation: Elephant fish
trevally	giant		<i>Caranx</i>	<i>ignobilis</i>	<i>Carangidae</i>	
jack	big-eye		<i>Caranx</i>	<i>latus</i>	<i>Carangidae</i>	
trevally	six-banded		<i>Caranx</i>	<i>sexfasciatus</i>	<i>Carangidae</i>	
carp	crucian		<i>Carassius</i>	<i>carassius</i>	<i>Cyprinidae</i>	
carp	Prussian		<i>Carassius</i>	<i>gibelio</i>	<i>Cyprinidae</i>	
grouper	bluespotted		<i>Cephalopholis</i>	<i>argus</i>	<i>Serranidae</i>	
grouper	coral		<i>Cephalopholis</i>	<i>miniata</i>	<i>Serranidae (canicidae)</i>	

hind	tomato		<i>Cephalopholis</i>	<i>sonnerati</i>	<i>Serranidae</i> (canicidae)	
catfish	African	sharp-tooth	<i>Clarias</i>	<i>gariepinus</i>	<i>Clariidae</i>	Alternatively, the following names may be used as sales denominations: North African catfish, <i>Clarias</i>
catfish	bighead		<i>Clarias</i>	<i>macrocephalus</i>	<i>Clariidae</i>	Alternatively, the following name may be used as the commercial denomination: Broadhead catfish
herring	common	Atlantic	<i>Clupea</i>	<i>harengus</i>	<i>Clupeidae</i>	
herring	common	Baltic	<i>Clupea</i>	<i>harengus</i>	<i>Clupeidae</i>	Alternatively, the name <i>membras</i> may be used in the scientific name instead of the species
loach	Balkan		<i>Cobitis</i>	<i>elongata</i>	<i>Cobitidae</i>	
loach	spined		<i>Cobitis</i>	<i>taenia</i>	<i>Cobitidae</i>	
conger	European		<i>Conger</i>	<i>conger</i>	<i>Congridae</i>	Alternatively, the following name may be used as the commercial designation: Sea eel
cisco	European		<i>Coregonus</i>	<i>albula</i>	<i>Solmonidae</i>	
whitefish	common		<i>Coregonus</i>	<i>lavaretus</i>	<i>Solmonidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Lavaret
whitefish	marana		<i>Coregonus</i>	<i>marana</i>	<i>Solmonidae</i>	
	houting		<i>Coregonus</i>	<i>oxyrinchus</i>	<i>Solmonidae</i>	
whitefish	northern		<i>Coregonus</i>	<i>peled</i>	<i>Solmonidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: peled
dolphinfish	common		<i>Coryphaena</i>	<i>hippurus</i>	<i>Coryphaenidae</i>	Alternatively, the following names may be used as the commercial designation: Mahi-mahi, Dorado
grenadier	roundnose		<i>Coryphaenoides</i>	<i>rupestris</i>	<i>Macrouridae</i>	Alternatively, the following name may be used as the commercial designation: rock

						grenadier
bullhead	European		<i>Cottus</i>	<i>gobio</i>	<i>Cottidae</i>	
bullhead	alpine		<i>Cottus</i>	<i>poecilopus</i>	<i>Cottidae</i>	
carp	grass		<i>Ctenopharyngodon</i>	<i>idella</i>	Xenocypridae	
	lumpsucker		<i>Cyclopterus</i>	<i>lumpus</i>	<i>Cyclopteridae</i>	Alternatively, the following name may be used as the commercial designation: lumpfish
carp	common		<i>Cyprinus</i>	<i>carpio</i>	<i>Cyprinidae</i>	
dentex	Angolan		<i>Dentex</i>	<i>angolensis</i>	<i>Sparidae</i>	
dentex	common		<i>Dentex</i>	<i>dentex</i>	<i>Sparidae</i>	
dentex	pink		<i>Dentex</i>	<i>gibbosus</i>	<i>Sparidae</i>	
seabass	European		<i>Dicentrarchus</i>	<i>labrax</i>	<i>Moronidae</i>	Alternatively, the following name may be used as the commercial designation: sea bass, common bass, white bass
sole	wedge		<i>Dicologlossa</i>	<i>cuneata</i>	<i>Soleidae</i> (linguistics)	
two-banded sea bream	common		<i>Diplodus</i>	<i>vulgaris</i>	<i>Sparidae</i>	
toothfish	Patagonian		<i>Dissostichus</i>	<i>eleginoides</i>	<i>Nototheniidae</i>	Alternatively, the following name may be used as the commercial designation: Chilean sea bass
runner	rainbow		<i>Elagatis</i>	<i>bipinnulata</i>	<i>Carangidae</i>	
anchovy	common	European	<i>Engraulis</i>	<i>encrasicholus</i>	<i>Engraulidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Anchovy
anchoveta	Peruvian		<i>Engraulis</i>	<i>ringens</i>	<i>Engraulidae</i>	
grouper	white		<i>Epinephelus</i>	<i>aeneus</i>	<i>Serranidae</i>	
grouper	goldblotch		<i>Epinephelus</i>	<i>costae</i>	<i>Serranidae</i>	
grouper	blue-and-yellow		<i>Epinephelus</i>	<i>flavocaeruleus</i>	<i>Serranidae</i>	
grouper	brownspotted		<i>Epinephelus</i>	<i>chlorostigma</i>	<i>Serranidae</i>	

grouper	Malabar		<i>Epinephelus</i>	<i>malabaricus</i>	<i>Serranidae</i>	
grouper	dusky	yellowbelly	<i>Epinephelus</i>	<i>marginatus</i>	<i>Serranidae</i>	Alternatively, the following name may be used as the species name: bordered
grouper	reddish-brown	red	<i>Epinephelus</i>	<i>morio</i>	<i>Serranidae</i>	
pike	northern		<i>Esox</i>	<i>lucius</i>	<i>Esocidae</i>	
tuna	eastern little		<i>Euthynnus</i>	<i>affinis</i>	<i>Scombridae</i>	
tuna	little		<i>Euthynnus</i>	<i>alletteratus</i>	<i>Scombridae</i>	
tuna	black skipjack		<i>Euthynnus</i>	<i>lineatus</i>	<i>Scombridae</i>	
gunard	grey		<i>Eutrigla</i>	<i>gurnardus</i>	<i>Triglidae</i>	Alternatively, the following name may be used as the commercial designation: Trigla
cod	Pacific	grey	<i>Gadus</i>	<i>macrocephalus</i>	<i>Gadidae</i>	
cod	Atlantic		<i>Gadus</i>	<i>morhua</i>	<i>Gadidae</i>	Alternatively, the following name may be used as the commercial designation: Cod
stickleback	three-spined		<i>Gastresopheus</i>	<i>aculeatus</i>	<i>Gasterosteidae</i>	
cusk-eel	pink		<i>Genypterus</i>	<i>blacodes</i>	<i>Ophididae</i>	Alternatively, the following names may be used as the commercial designation: ling or Australian rockling or New Zealand ling
	kingclip		<i>Genypterus</i>	<i>capensis</i>	<i>Ophididae</i>	Alternatively, the following name may be used as the commercial designation: Kingclip
flounder	witch	pole	<i>Glyptocephalus</i>	<i>cynoglossus</i>	<i>Pleuronectidae</i>	
trevally	golden		<i>Gnathanodon</i>	<i>speciosus</i>	<i>Carangidae</i>	
gudgeon	common		<i>Gobio</i>	<i>gobio</i>	<i>Cyprinidae</i>	
rockcod	humped		<i>Gobionotothen</i>	<i>gibberifrons</i>	<i>Nototheniidae</i>	
ruffe	Danube		<i>Gymnocephalus</i>	<i>baloni</i>	<i>Percidae</i>	
ruffe	Eurasian		<i>Gymnocephalus</i>	<i>cernuus</i>	<i>Percidae</i>	

ruffe	striped		<i>Gymnocephalus</i>	<i>schraetser</i>	<i>Percidae</i>	
Claresse			<i>Heterobranchus longifilis x Clarias garienpinus</i>		<i>Clariidae</i>	
Halibut	white	Atlantic	<i>Hippoglossus</i>	<i>hippoglossus</i>	<i>Pleuronectidae</i>	
salmon	Danube		<i>Hucho</i>	<i>hucho</i>	<i>Solmonidae</i>	
sturgeon	great		<i>Huso</i>	<i>huso</i>	<i>Acipenseridae</i>	The following name may be used in the commercial designation instead of the generic name: Beluga
carp	silver		<i>Hypophthalmichthys</i>	<i>molitrix</i>	<i>Cyprinidae</i>	
carp	bighead		<i>Hypophthalmichthys</i>	<i>nobilis</i>	<i>Cyprinidae</i>	Alternatively, the following name may be used as the commercial designation: Tolstolobik.  Alternatively, the following name may be used as the scientific name: <i>Aristichthys nobilis</i>
flyingfish	glider		<i>Cheilopogon</i>	<i>atrisignis</i>	<i>Exocoetidae</i>	
seabream	santer		<i>Cheimerius</i>	<i>nufar</i>	<i>Sparidae</i>	
mullet	thicklip grey		<i>Chelon</i>	<i>labrosus</i>	<i>Mugilidae</i>	
nase	common		<i>Chondrostoma</i>	<i>nasus</i>	<i>Cyprinidae</i>	
sailfish	Indo-Pacific		<i>Instiophorus</i>	<i>platypterus</i>	<i>Istiophoridae</i>	
tuna	skipjack	bonito	<i>Katsuwonus</i>	<i>pelamis</i>	<i>Scombridae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Bonito
wrasse	ballan		<i>Labrus</i>	<i>bergylta</i>	<i>Labridae</i>	
haddock	Jerusalem		<i>Lampris</i>	<i>guttatus</i>	<i>Lampridae</i>	Alternatively, it is possible to use the commercial designation: cravo, opah
sea bass	Japanese		<i>Lateolabrax</i>	<i>japonicus</i>	<i>Lateolabracidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: Sea perch, Sea bass, or use



						an alternative commercial designation: Suzuki
sea bass	Asian		<i>Lates</i>	<i>calcalifer</i>	<i>Latidae</i>	Alternatively, the following names may be used as the commercial designation: giant sea perch, barramundi
perch	Nile		<i>perch</i>	<i>niloticus</i>	<i>Latidae</i>	Alternatively, the following name may be used as the commercial designation: Goliath perch
mackerel	snake		<i>Lepidocybium</i>	<i>flavobrunneum</i>	<i>Gempylidae</i>	Alternatively, the following names may be used as the commercial designation: butterfish, white tuna, escolar
Mackerel			<i>Lepidocybium spp</i>	<i>all species</i>	<i>Gempylidae</i>	
	beltfish		<i>Lepidopus</i>	<i>caudatus</i>	<i>Trichiuridae</i>	Alternatively, the following name may be used as the commercial designation: silver scabbardfish
Kambala			<i>Lepidorhombus spp.</i>	<i>all species</i>	<i>Scophthalmidae</i>	
sunfish	common		<i>Lepomis</i>	<i>gibbosus</i>	<i>Centrarchidae</i>	
emperor	small-toothed		<i>Lethrinus</i>	<i>microdon</i>	<i>Lethrinidae</i>	
emperor	spangled		<i>Lethrinus</i>	<i>nebulosus</i>	<i>Lethrinidae</i>	
belica			<i>Leucaspius</i>	<i>delineatus</i>	<i>Cyprinidae</i>	
asp			<i>Leuciscus</i>	<i>aspius</i>	<i>Cyprinidae</i>	Alternatively, the following name may be used as the Latin name: <i>Aspius aspius</i>
ide			<i>Leuciscus</i>	<i>idus</i>	<i>Cyprinidae</i>	
dace	common		<i>Leuciscus</i>	<i>leuciscus</i>	<i>Cyprinidae</i>	
sole		yellowfin	<i>sole</i>	<i>aspera</i>	<i>Pleuronectidae</i>	Alternatively, the following names may be used as the commercial designation:
flounder	yellow-tailed	rusty	<i>Limanda</i>	<i>ferruginea</i>	<i>Pleuronectidae</i>	Alternatively, the following name may be used as the commercial designation: yellowtail flounder
flounder	dab	common	<i>Limanda</i>	<i>limanda</i>	<i>Pleuronectidae</i>	Alternatively, the following name may be used as the

						commercial designation:
mullet	golden grey		<i>Liza</i>	<i>aurata</i>	<i>Mugilidae</i>	
mullet	thinlip		<i>Liza</i>	<i>ramada</i>	<i>Mugilidae</i>	
anglerfish	American		<i>Lophius</i>	<i>americanus</i>	<i>Lophiidae</i>	
goosefish	yellow		<i>Lophius</i>	<i>litulon</i>	<i>Lophiidae</i>	
angler	European		<i>Lophius</i>	<i>piscatorius</i>	<i>Lophiidae</i>	
burbot			<i>Lota</i>	<i>lota</i>	<i>Lotidae</i>	
snapper	African red		<i>Lutjanus</i>	<i>agennes</i>	<i>Lutjanidae</i>	Alternatively, the following name may be used as the commercial designation: Guinean snapper
snapper	mangrove red		<i>Lutjanus</i>	<i>argentimaculatus</i>	<i>Lutjanidae</i>	
snapper	two-spot red	bohar	<i>Lutjanus</i>	<i>bohar</i>	<i>Lutjanidae</i>	
snapper	northern red		<i>Lutjanus</i>	<i>campechanus</i>	<i>Lutjanidae</i>	
snapper	humpback		<i>Lutjanus</i>	<i>gibbus</i>	<i>Lutjanidae</i>	
snapper	gorean		<i>Lutjanus</i>	<i>goreensis</i>	<i>Lutjanidae</i>	Alternatively, the following name may be used as the commercial designation: snapper
snapper	Malabar	saddletail	<i>Lutjanus</i>	<i>malabaricus</i>	<i>Lutjanidae</i>	Alternatively, the following name may be used as the commercial designation: Malabar snapper
snapper	humphead		<i>Lutjanus</i>	<i>sanguineus</i>	<i>Lutjanidae</i>	
snapper	emperor	red	<i>Lutjanus</i>	<i>sebae</i>	<i>Lutjanidae</i>	Alternatively, the following name may be used as the commercial designation: Red snapper
grenadier	Patagonian		<i>Macruronus</i>	<i>magellanicus</i>	<i>Merlucciidae</i>	
whiptail	New Zealand		<i>Macruronus</i>	<i>novaezealandiae</i>	<i>Merlucciidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Hoki
marlin	Indo-Pacific blue		<i>Makaira</i>	<i>mazara</i>	<i>Istiophoridae</i>	
capelin			<i>Mallotus</i>	<i>villosus</i>	<i>Osmeridae</i>	Alternatively, the following

						name may be used as the commercial designation: Northern capelin
haddock			<i>Melanogrammus</i>	<i>aeglefinus</i>	<i>Gadidae</i>	
Moonfish			<i>Mene</i>	<i>maculata</i>	<i>Menidae</i>	Alternatively, the following name may be used as the commercial designation: Moonfish
whiting			<i>Merlangius</i>	<i>merlangus</i>	<i>Gadidae</i>	
hake	silver	Atlantic	<i>Merluccius</i>	<i>bilinearis</i>	<i>Merlucciidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: sea pike, Merluza, hake
hake	Cape	deep-water	<i>Merluccius</i>	<i>capensis</i>	<i>Merlucciidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: South Pacific hake, Chilean common hake  Alternatively, in the scientific name it is possible to use the following instead of the species: paradoxus.
hake	Peruvian		<i>Merluccius</i>	<i>gayi</i>	<i>Merlucciidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: South Pacific hake, Chilean common hake
hake	Argentine		<i>Merluccius</i>	<i>hubbsi</i>	<i>Merlucciidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: sea pike, Merluza, hake
hake	European	herring	<i>Merluccius</i>	<i>merluccius</i>	<i>Merlucciidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: sea pike, Merluza, hake
hake	Beneguela		<i>Merluccius</i>	<i>polli</i>	<i>Merlucciidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: sea pike, Merlúza, Hejk. Or use the commercial

						designation Benguela hake
hake	North Pacific	Pacific	<i>Merluccius</i>	<i>productus</i>	<i>Merlucciidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: sea pike, Merluza, hake
hake	Senegalese		<i>Merluccius</i>	<i>senegalensis</i>	<i>Merlucciidae</i>	Alternatively, the following names may be used in the commercial designation instead of the generic name: sea pike, Merlúza, Hejk. Or use the sales denomination Senegalese hake
whiting	southern blue		<i>Micromesistius</i>	<i>australis</i>	<i>Gadidae</i>	Alternatively, the following name may be used as the commercial designation: Southern Blue Whiting
whiting	blue		<i>Micromesistius</i>	<i>poutassou</i>	<i>Gadidae</i>	Alternatively, the following name may be used as the commercial designation: Blue whiting
black bass	largemouth		<i>Micropterus</i>	<i>salmoides</i>	<i>Centrarchidae</i>	
sole	lemon		<i>Microstomus</i>	<i>kitt</i>	<i>Pleuronectidae</i>	
weatherfish			<i>Misgurnus</i>	<i>fossilis</i>	<i>Cobitidae</i>	
ling	common	molva	<i>Molva spp.</i>	<i>all species</i>	<i>Lotidae</i>	
bass	silver		<i>Morone</i>	<i>chrysops</i>	<i>Moronidae</i>	
mullet			<i>Mugil spp.</i>	<i>all species</i>	<i>Mugilidae</i>	Alternatively, the following name may be used as the commercial designation: Mugil
mullet	striped red		<i>Mullus</i>	<i>surmulletus</i>	<i>Mullidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Parmice
mullet	red	carmine	<i>Mullus</i>	<i>barbatus</i>	<i>Mullidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Parmice
grouper	comb		<i>Mycteroperca</i>	<i>acutirostris</i>	<i>Serranidae</i>	

bream	threadfin	Japanese	<i>Nemipterus</i>	<i>japonicus</i>	<i>Nemipteridae</i>	
goby	round		<i>Neogobius</i>	<i>melanostomus</i>	<i>Gobiidae</i>	
seabream	saddled		<i>seabream</i>	<i>melanura</i>	<i>Sparidae</i>	
salmon	pink	humpback	<i>Oncorhynchus</i>	<i>gorbuscha</i>	<i>Solmonidae</i>	
salmon	keta	chum	<i>Oncorhynchus</i>	<i>keta</i>	<i>Solmonidae</i>	Alternatively, the following name may be used as the commercial designation: Chui
salmon	coho		<i>Oncorhynchus</i>	<i>kisutch</i>	<i>Solmonidae</i>	
trout	rainbow		<i>Oncorhynchus</i>	<i>mykiss</i>	<i>Solmonidae</i>	Alternatively, the following name may be used as the commercial designation: Salmon trout, and as scientific name <i>Salmo gairdnerii</i>
salmon	sockeye	red	<i>Oncorhynchus</i>	<i>nerka</i>	<i>Solmonidae</i>	Alternatively, the following name may be used as the commercial designation: Sockeye
salmon	Chinook		<i>Oncorhynchus</i>	<i>tshawytscha</i>	<i>Solmonidae</i>	Alternatively, the following name may be used as the commercial designation: King salmon
tilapia	Nile		<i>Oreochromis</i>	<i>niloticus</i>	<i>Carangidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Tilapia
seabream			<i>Pagellus spp.</i>	<i>all species</i>	<i>Sparidae</i>	
pomfret	silver		<i>Pampus</i>	<i>argenteus</i>	<i>Stromateidae</i>	
shark	iridescent		<i>Pangasius</i>	<i>hypophthalmus</i>	<i>Pangasiidae</i>	Alternatively, the following names may be used as the commercial designation: Pangas, shark catfish  Alternatively, the following name may be used as the scientific name: <i>Pangasianodon hypophthalmus</i> .
seabream	bluespotted		<i>Pagrus</i>	<i>caeruleosictus</i>	<i>Sparidae</i>	

leatherjacket	parona		<i>Parona</i>	<i>signata</i>	<i>Carangidae</i>	Alternatively, the following name may be used as the commercial designation: Pompano
goatfish	cinnabar		<i>Parupeneus</i>	<i>heptacanthus</i>	<i>Mullidae</i>	
goatfish	Indian		<i>Parupeneus</i>	<i>indicus</i>	<i>Mullidae</i>	
Sichel			<i>Pelecus</i>	<i>cultratus</i>	<i>Cyprinidae</i>	
perch	European		<i>Perca</i>	<i>fluviatilis</i>	<i>Percidae</i>	
minnow	channel		<i>Phoxinus</i>	<i>phoxinus</i>	<i>Cyprinidae</i>	
flounder	European		<i>Platichthys</i>	<i>flesus</i>	<i>Pleuronectidae</i>	Alternatively, the following name may be used as the commercial designation: Flounder
mackerel	atka		<i>Pleurogrammus</i>	<i>monopterygius</i>	<i>Hexagrammidae</i>	
plaice	European		<i>Pleuronectes</i>	<i>platessa</i>	<i>Pleuronectidae</i>	
plaice	Alaska		<i>Pleuronectes</i>	<i>quadrituberculatus</i>	<i>Pleuronectidae</i>	
drum	black		<i>Pogonias</i>	<i>cromis</i>	<i>Scienidae</i>	Alternatively, the following name may be used as the commercial designation: American drummer
pollack	European		<i>Pollachius</i>	<i>pollachius</i>	<i>Gadidae</i>	
coalfish			<i>Pollachius</i>	<i>virens</i>	<i>Gadidae</i>	
goby	tubenose		<i>Proterorhinus</i>	<i>marmoratus</i>	<i>Gobiidae</i>	
turbot			<i>Psetta</i>	<i>maxima</i>	<i>Scophthalmidae</i>	
trevally	white		<i>Pseudocaranx</i>	<i>dentex</i>	<i>Carangidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name in column 1(a): Georgian
moroko	stone		<i>Pseudodorasbora</i>	<i>parva</i>	<i>Cyprinidae</i>	
drum	cassava		<i>Pseudotolithus</i>	<i>senegalensis</i>	<i>Scienidae</i>	
goatfish	West African		<i>Pseudodupeneus</i>	<i>prayensis</i>	<i>Mullidae</i>	
kingfish	black		<i>Rachycentron</i>	<i>canadum</i>	<i>Rachycentridae</i>	Alternatively, the following name may be used as the commercial designation: Cobia

halibut	blue	Greenland	<i>Reinhardtius</i>	<i>hippoglossoides</i>	<i>Pleuronectidae</i>	
bitterling	European	rainbow	<i>Rhodeus</i>	<i>amarus</i>	<i>Cyprinidae</i>	
gudgeon	Kessler's		<i>Romanogobio</i>	<i>kesslerii</i>	<i>Cyprinidae</i>	
gudgeon	Danube whitefin		<i>Romanogobio</i>	<i>vladykovi</i>	<i>Cyprinidae</i>	Alternatively, in the scientific name it is possible to use the following instead of the species: <i>albipinnatus</i>
roach	common		<i>Rutilus</i>	<i>rutilus</i>	<i>Cyprinidae</i>	
roach	cactus		<i>Rutilus</i>	<i>virgo</i>	<i>Cyprinidae</i>	Alternatively, in the scientific name it is possible to use the following instead of the species: <i>pigus</i>
loach	Balkan spined		<i>Sabanejewia</i>	<i>balcanica</i>	<i>Cobitidae</i>	
salmon	Atlantic	bay	<i>Salmo</i>	<i>salar</i>	<i>Solmonidae</i>	
trout	brown	sea	<i>Salmo</i>	<i>trutta</i>	<i>Solmonidae</i>	
trout	brown	river	<i>Salmo</i>	<i>trutta</i>	<i>Solmonidae</i>	
char	Arctic	Alpine	<i>Salvelinus</i>	<i>alpinus</i>	<i>Solmonidae</i>	
trout	brook		<i>Salvelinus</i>	<i>fontinalis</i>	<i>Solmonidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name in column 1(a): brook
char	sparctic		<i>Salvelinus</i>	<i>fontinalis x alpinus</i>	<i>Solmonidae</i>	Note: This is an interspecies hybrid.
Zander			<i>Sander</i>	<i>lucioperca</i>	<i>Percidae</i>	Alternatively, the following name may be used as the scientific name: <i>Stizostedion lucioperca</i>
zander	Volga		<i>Sander</i>	<i>volgensis</i>	<i>Percidae</i>	
bonito	Atlantic		<i>Sarda</i>	<i>sarda</i>	<i>Scombridae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Tunec
bonito	eastern	Pacific	<i>Sarda</i>	<i>chiliensis</i>	<i>Scombridae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name:

						Tunec
bonito	striped		<i>Sarda</i>	<i>orientalis</i>	<i>Scombridae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Tunec
pilchard	European		<i>Sardina</i>	<i>pilchardus</i>	<i>Clupeidae</i>	
porgy	salema		<i>Sarpa</i>	<i>salpa</i>	<i>Sparidae</i>	Alternatively, the following name may be used as the commercial designation: dreamfish or cow bream
rudd	common		<i>Scardinius</i>	<i>erythrophthalmus</i>	<i>Cyprinidae</i>	
parrotfish	blue-barred		<i>Scarus</i>	<i>ghobban</i>	<i>Scaridae</i>	
parrotfish	Red Sea		<i>Scarus</i>	<i>gibbus</i>	<i>Scaridae</i>	Alternatively, the following name may be used as the commercial designation: parrot fish
meagre	brown		<i>Sciaena</i>	<i>ubra</i>	<i>Scienidae</i>	
bass	channel	American	<i>Sciaenops</i>	<i>ocellatus</i>	<i>Scienidae</i>	Alternatively, the following may be used in the commercial designation in place of the generic name: drummer, or the alternative commercial designation: red drum
mackerel	Pacific	Japanese	<i>Scomber</i>	<i>australasicus</i>	<i>Scombridae</i>	Alternatively, the following name may be used in the commercial designation in place of the generic name in column 1(a): blue
mackerel	Atlantic chub		<i>Scomber</i>	<i>colias</i>	<i>Scombridae</i>	
mackerel	Pacific	chub	<i>Scomber</i>	<i>japonicus</i>	<i>Scombridae</i>	
mackerel		Atlantic	<i>Scomber</i>	<i>scombrus</i>	<i>Scombridae</i>	Alternatively, the following names may be used as the commercial designation: Boston mackerel, Norwegian mackerel
mackerel	king		<i>Scomberomorus</i>	<i>cavalla</i>	<i>Scombridae</i>	
mackerel	Atlantic Spanish		<i>Scomberomorus</i>	<i>maculatus</i>	<i>Scombridae</i>	



brill			<i>Scophthalmus</i>	<i>rhombus</i>	<i>Scophthalmidae</i>	
scorpionfish	red		<i>Scorpaena</i>	<i>cardinalis</i>	<i>Scorpaenidae</i>	
scorpionfish	bigscale		<i>Scorpaena</i>	<i>scrofa</i>	<i>Scorpaenidae</i>	
grunter	Barcoo		<i>Scortum</i>	<i>barcoo</i>	Terapontidae	Alternatively, the following name may be used as the commercial designation: Barcoo grunter
redfish			<i>Sebastes</i>	<i>marinus</i>	<i>Sebastidae</i>	Alternatively, the following name may be used as the commercial designation: Golden redfish
redfish	Atlantic	beaked	<i>Sebastes</i>	<i>mentella</i>	<i>Sebastidae</i>	Alternatively, the following name may be used as the commercial designation: Red Fish
ocean perch	Pacific		<i>Sebastes</i>	<i>alutus</i>	<i>Sebastidae</i>	Alternatively, the following name may be used as the commercial designation: Red Fish
amberjack	greater		<i>Seriola</i>	<i>dumerili</i>	<i>Carangidae</i>	
amberjack	yellowtail		<i>Seriola</i>	<i>lalandi</i>	<i>Carangidae</i>	
amberjack	Japanese		<i>Seriola</i>	<i>quinqeradiata</i>	<i>Carangidae</i>	Alternatively, the following names may be used as the commercial designation: Hamachi or King Fish
Choicy ruff			<i>Seriolella</i>	<i>porosa</i>	<i>Centrolophidae</i>	Alternatively, the following name may be used as the commercial designation: Silver warehou
catfish	Wels		<i>Silurus</i>	<i>glanis</i>	<i>Siluridae</i>	
sole	Dover	common	<i>Solea</i>	<i>solea</i>	<i>Soleidae</i>	Alternatively, the following names may be used as the commercial designation: black sole  Alternatively, in the scientific name it is possible to use the following instead of the species: <i>vulgaris</i> .
seabream	gilt-head		<i>Sparus</i>	<i>aurata</i>	<i>Sparidae</i>	Alternatively, the following name may be used as the

						commercial designation: gilthead or dourade
seabream	common		<i>Sparus</i>	<i>pagrus</i>	<i>Sparidae</i>	Alternatively, the following name may be used as the commercial designation: red porgy.  Alternatively, the following name the following scientific name may be used: <i>Pagrus pargus</i> .
barracuda	European	Mediterranean	<i>Sphyraena</i>	<i>sphyraena</i>	<i>Sphyraenidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: <i>Barracuda</i>
picarel	blotched		<i>Spicara</i>	<i>maena</i>	<i>Centracanthidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Spicara
Picarel			<i>Spicara</i>	<i>smaris</i>	<i>Centracanthidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: Spicara
seabream	black		<i>Spondylisoma</i>	<i>cantharus</i>	<i>Sparidae</i>	Alternatively, the following name may be used as the commercial designation: Black seabream
sprat	Baltic	European	<i>Sprattus</i>	<i>sprattus balticus</i>	<i>Clupeidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: sardine
chub	common		<i>Squalius</i>	<i>cephalus</i>	<i>Cyprinidae</i>	
pollock	Alaska	walleye	<i>Theragra</i>	<i>chalcogramma</i>	<i>Gadidae</i>	
tuna	longfin	albacore	<i>Thunnus</i>	<i>alalunga</i>	<i>Scombridae</i>	
tuna	yellowfin		<i>Thunnus</i>	<i>albacares</i>	<i>Scombridae</i>	
tuna	Bermuda	blackfin	<i>Thunnus</i>	<i>atlanticus</i>	<i>Scombridae</i>	
tuna	bigeye		<i>Thunnus</i>	<i>obesus</i>	<i>Scombridae</i>	Alternatively, the following name may be used in the commercial designation

						instead of the generic name in column 1a): bigeye
tuna	bluefin	Atlantic	<i>Thunnus</i>	<i>thynnus</i>	<i>Scombridae</i>	
tuna	longtail		<i>Thunnus</i>	<i>tonggol</i>	<i>Scombridae</i>	
grayling	European		<i>Thymallus</i>	<i>thymallus</i>	<i>Solmonidae</i>	
tench			<i>Tinca</i>	<i>tinca</i>	<i>Cyprinidae</i>	
dart	smallspotted		<i>Trachinotus</i>	<i>baillonii</i>	<i>Carangidae</i>	
scad	common		<i>Trachurus</i>	<i>trachurus</i>	<i>Carangidae</i>	Alternatively, the following name may be used as the commercial designation: <i>Stavrida</i>
gunard	tub		<i>Trigla</i>	<i>lucerna</i>	<i>Triglidae</i>	Alternatively, the following name may be used as the commercial designation: <i>Trigla</i>
gunard			<i>Trigla spp.</i>	<i>all species</i>	<i>Triglidae</i>	Alternatively, the following name may be used as the commercial designation: <i>Trigla</i>
Pouting			<i>Trisopterus</i>	<i>luscus</i>	<i>Gadidae</i>	
cod	poor		<i>Trisopterus</i>	<i>minutus</i>	<i>Gadidae</i>	
mudminnow	European		<i>Umbra</i>	<i>krameri</i>	<i>Umbridae</i>	
seabass	moontail		<i>Variola</i>	<i>louti</i>	<i>Serranidae</i>	
bream	vimba		<i>Vimba</i>	<i>vimba</i>	<i>Cyprinidae</i>	
swordfish			<i>Xiphias</i>	<i>gladius</i>	<i>Xiphiidae</i>	
Dory	John		<i>Zeus</i>	<i>faber</i>	<i>Zeidae</i>	Alternatively, the following name may be used as the commercial designation: St Pierre, Peter's fish
streber	Danube		<i>Zingel</i>	<i>streber</i>	<i>Percidae</i>	
zingel			<i>Zingel</i>	<i>zingel</i>	<i>Percidae</i>	
<b>Class: CRUSTACEA</b>						

crab	blue		<i>Callinectes</i>	<i>sapidus</i>	<i>Cancridea, Lithodidae, Majidae, Xanthidae</i>	
Crabs			<i>Callinectes spp., Cancer spp., Carcinus spp., Erimacrus spp., Geryon spp. Charybdis spp., Chionoectes spp., Lithodes spp., Maja spp., Menippe spp., Mithrax spp., Portunus spp., Scylla spp., species of the Portunidae and Lithodidae families</i>	<i>all species</i>	<i>Cancridea, Lithodidae, Majidae, Xanthidae</i>	
crab	brown		<i>Cancer</i>	<i>pagurus</i>	<i>Cancridea, Lithodidae, Majidae, Xanthidae</i>	
crab	shore		<i>Carcinus</i>	<i>maenas</i>	<i>Cancridea, Lithodidae, Majidae, Xanthidae</i>	
shrimp			<i>Crangon spp., Sclerocrangon spp.</i>	<i>all species</i>	<i>Crangonidae</i>	
crayfish			<i>Euastacus spp., species of the Astacidae and Cambaridae families</i>	<i>all species</i>	<i>Astacidae, Cambaridae, Parastacidae</i>	
lobster	American	Canadian	<i>Homarus</i>	<i>americanus</i>	<i>Nephropidae</i>	
lobster	European	Breton	<i>Homarus</i>	<i>gammarus</i>	<i>Nephropidae</i>	
lobster			<i>Homarus spp., Metanephrops spp., Nephrops spp.,</i>	<i>all species</i>	<i>Nephropidae</i>	
crab	spider		<i>Maja</i>	<i>squinado</i>	<i>Cancridea, Lithodidae, Majidae, Xanthidae</i>	
lobster	Norway		<i>Nephrops</i>	<i>norvegicus</i>	<i>Nephropidae</i>	Alternatively, the following name may be used in the commercial designation instead of the generic name: langoustine
lobster	common spiny		<i>Palinurus</i>	<i>vulgaris</i>	<i>Palinuridae</i>	

lobster			Palinurus spp., Jasus spp., species of the Palinuridae family	all species	Palinuridae	
Prawns			Pandalus spp., Crangon spp., Panaeus spp., Palaemon spp., Caridea spp., species of the families Penaeidae, Palaemonidae, Pandalidae, Crangonidae, Aristeidae, Sicyonidae, Sergestidae	all species	Solenoceridae	Alternatively, the following name may be used as the commercial designation: Shrimps
lobster	green spiny		Panulirus	gracilis	Palinuridae	
crab	Kamchatka		Paralithodes	camtschaticus	Cancridea, Lithodidae, Majidae, Xanthidae	
shrimp	red	Argentine	Pleoticus	muelleri	Solenoceridae	Alternatively, the following names may be used as the commercial designation: Prawns, Shrimps
slipper lobster			Scyllaridae	all species	Scyllaridae	
shrimp	mantis		Squilla	mantis	Squallidae	
<b>Class:</b> <b>CHONDRICHTHYES</b>						
shark	school	tope	Galeorhinus	galeus	Triakidae	Alternatively, the following name may be used as the commercial designation: snapper shark
shark	cow		Hexanchus	griseus	Hexanchidae	
shark	porbeagle		Lamna	nasus	Lamnidae	
Manta			Mobula spp., Myliobastis spp.	all species	Mobulidae	
shark	blue	great	Priorities	glauca	Carcharhinidae	
catshark	small-spotted		Scyliorhinus	canicula	Scyliorhinidae	Alternatively, the following name may be used as the commercial designation: sandy dogfish
dogfish	large-spotted		Scyliorhinus	stellaris	Scyliorhinidae	Alternatively, the following

						name may be used as the commercial designation: nursehound
shark			<i>Scyliorhinus spp.</i> , <i>Ginglymostoma spp.</i> , <i>Rhincodon spp.</i> , <i>Galeus spp.</i> , <i>Mustelus spp.</i> , <i>Triakis spp.</i> , <i>Carcharhinus spp.</i> , <i>Galeocerdo spp.</i> , <i>Prionace spp.</i> , <i>Rhizoprionodon spp.</i> , <i>Carcharias spp.</i> , <i>Odontaspis spp.</i> , <i>Alopias spp.</i> , <i>Cetorhinus spp.</i> , <i>Carcharodon spp.</i> , <i>Isurus spp.</i> , <i>Lamna spp.</i> , <i>Chlamydoselachus spp.</i> , <i>Heptranchias spp.</i> , <i>Hexanchus spp.</i> , <i>Notorynchus spp.</i> , <i>Echinorhinus spp.</i> , <i>Somniosus spp.</i> , <i>Squalus spp.</i> , <i>Centroscyrnus spp.</i> , <i>Etmopterus spp.</i> , <i>Isistius spp.</i>	all species	Triakidae	
hammerhead shark			<i>Sphyrna spp.</i>	all species	<i>Sphyrnidae</i>	
dogfish	spiny		<i>Squalus</i>	acanthias	<i>Squalidae</i>	Alternatively, the following name may be used as the commercial designation: spurdog
<b>Order: Rajiformes</b>						
ray	spotted		<i>Raja</i>	montagui	<i>Rajidae</i>	
ray			<i>Rajiformes</i>	all species	<i>Rajidae</i>	
<b>Phylum: MOLLUSCA</b>						
<b>Class: CEPHALOPODA</b>						
squid	Humboldt		<i>Dosidicus</i>	gigas	<i>Ommastrephidae</i>	
octopus	lesser		<i>Eledone</i>	cirrrosa	<i>Octopodidae</i>	

octopus	common		<i>Octopus</i>	<i>vulgaris</i>	<i>Octopodidae</i>	
octopus			<i>Octopus spp., Eledone spp., Pareledone spp.</i>	<i>all species</i>	<i>Octopodidae</i>	
squid			<i>the genera Alloteuthis, Berryteuthis, Dosidicus, Illex, Lolliguncula, Loligo, Loliolus, Nototodarus, Ommastrephes, Onychoteuthis, Rossia, Sepiola, Sepioteuthis, Symplectoteuthis, Martialia and Todarodes</i>	<i>all species</i>	<i>Ommastrephidae</i>	Alternatively, the following name may be used as commercial designation: calamari
cuttlefish	common		<i>sepia</i>	<i>officinalis</i>	<i>Sepiidae</i>	
cuttlefish			<i>Sepia officinalis, Rossia macrosoma, Sepiella spp., Sepiola spp.</i>	<i>all species</i>	<i>Sepiidae</i>	
squid	Japanese flying		<i>Todarodes</i>	<i>pacificus</i>	<i>Ommastrephidae</i>	
<b>Class: ECHINOIDEA</b>						
sea urchin	purple		<i>Paracentrotus</i>	<i>lividus</i>	<i>Toxopneustidae</i>	
sea urchin	violet		<i>Spaerechinus</i>	<i>granularis</i>	<i>Toxopneustidae</i>	
<b>Class: GASTROPODA</b>						
Scallops			<i>Aequipecten spp., Agropecten spp., Chlamys spp., Patinopecten spp., Pecten spp., Placopecten spp.,</i>	<i>all species</i>	<i>Pectinidae</i>	
buccinum	waved		<i>Buccinum</i>	<i>undatum</i>	<i>Buccinidae</i>	Alternatively, the following name may be used in the sales denomination instead of the generic name in column 1(a): common
cockle	common		<i>Cerastoderma</i>	<i>edule</i>	<i>Cardiidae</i>	
oyster	Pacific		<i>Crassostrea</i>	<i>gigas</i>	<i>Ostreidae</i>	
jackknife clam	Atlantic		<i>Ensis</i>	<i>directus</i>	<i>Cultellidae</i>	
bittersweet	European		<i>Glycymeris</i>	<i>glycymeris</i>	<i>Glycymerididae</i>	
ormer	green		<i>Haliotis</i>	<i>tuberculata</i>	<i>Haliotidae</i>	

abalone			<i>Haliotis spp.</i>	<i>all species</i>	<i>Haliotidae</i>	
Venus clam			<i>Chamelea spp., Chione spp., Mercenaria spp., Protothaca spp.</i>	<i>all species</i>	<i>Veneridae</i>	
periwinkle	common		<i>Littorina</i>	<i>lithorea</i>	<i>Littorinidae</i>	
mussel	Mediterranean		<i>Mytilus</i>	<i>galloprovincialis</i>	<i>Mytilidae</i>	
mussel	common		<i>Mytilus</i>	<i>edulis</i>	<i>Mytilidae</i>	
mussel			<i>Mytilus spp., Perna spp., species of the Mytilidae family</i>		<i>Mytilidae</i>	
oyster	edible		<i>Ostrea</i>	<i>edulis</i>	<i>Ostreidae</i>	
oyster			<i>Ostrea spp., Crassostrea spp., species of the Ostreidae family</i>	<i>all species</i>	<i>Ostreidae</i>	
scallop	great		<i>Pecten</i>	<i>maximus</i>	<i>Pectinidae</i>	
scallop	Mediterranean		<i>Pecten</i>	<i>jacobaeus</i>	<i>Pectinidae</i>	
mussel	New Zealand		<i>Perna</i>	<i>canaliculus</i>	<i>Mytilidae</i>	
scallop	Atlantic sea		<i>Placopecten</i>	<i>magellanicus</i>	<i>Pectinidae</i>	
carpet shell	grooved		<i>Ruditapes</i>	<i>decussatus</i>	<i>Veneridae</i>	Alternatively, the following name may be used as the scientific name: <i>Tapes decussata</i> .
carpet shells			<i>Ruditapes spp., tapes spp., Venerupis spp., Maretrix spp.</i>		<i>Veneridae</i>	
cockle	Greenland		<i>Serripes</i>	<i>groenlandicus</i>	<i>Cardiidae</i>	
razor clam	Pacific		<i>Siliqua</i>	<i>patula</i>	<i>Cultellidae</i>	
Mussels			<i>All species of the Veneridae, Mactridae, Cooperellidae and Arcidae families</i>	<i>all species</i>	<i>Veneridae</i>	
razor clam			<i>All species of the Cyrtodaria genus</i>		<i>Cultellidae</i>	
cockle			<i>all species from the Cardiidae family</i>	<i>all species</i>	<i>Cardiidae</i>	

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## Article II

### **Transitional provisions**

1. Meat, meat products, fishery and aquaculture products and products thereof may be produced, labelled or placed on the market pursuant to Decree No 69/2016, as amended before the effective date of this Decree, until 1 October 2026.
2. Meat, meat products, fishery and aquaculture products and products thereof, eggs and products thereof placed on the market or labelled before the effective date of this Decree in accordance with the requirements of Decree No 69/2016, as amended before the effective date of this Decree, may be sold until stocks are exhausted.

## Article III

### **Technical regulation**

This Decree was notified in accordance with Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical regulations and of rules on Information Society services.

## Article IV

### **Effective date**

This Decree takes effect on 1 October 2025.

Minister of Agriculture: