

Methodological notes

1. Data source

Monthly information on the total slaughtering of animals and poultry are obtained by adding data from two sources:

- the monthly statistical survey for the specialized industrial units (slaughter houses) which provides data on the production of meat from animals and poultry (number of slaughtered heads, live weight and carcass weight), according to the European Parliament and Council Regulation no. 1165/2008/EC on statistics regarding livestock and meat, published in the OJ no. 321 from 1.12.2008. The statistical survey is exhaustive (the data are collected from approximately 200 economic units) and addresses to all enterprises in the whole country that have as main or secondary activity "The production and preservation of meat", class 1011 and "The processing and preservation of poultry meat" class 1012 according to CANE Rev. 2 classification;

- the estimations of the slaughtering outside slaughter houses (number of slaughtered animals and poultry and live weight; for obtaining the carcass weight, an average coefficient provided by the slaughter houses has been used), realized by the experts of the county agricultural departments of the Ministry of Agriculture and Rural Development.

2. Concepts and definitions:

The term „carcass”

- a) For cattle, the carcass weight means the whole body of a slaughtered animal after removing the skin, blood and internal organs, without a head, udder, tail, kidney fat and legs (separated at the level of the metacarpal and metatarsal joints).
- b) For pigs, the carcass weight means the body of the slaughtered animal, whole or split in half along the spine backbone, after bleeding, without internal organs, hair, hoofs, tongue, lard and diaphragm.
- c) For sheep and goats, the carcass weight means the body of the slaughtered animal, after bleeding and peeling of the skin, without internal organs, head and legs (separated at the level of the metacarpal and metatarsal joints). The kidneys and the kidney fat are included in the carcass.
- d) For poultry, the carcass weight means the slaughtered bird, after bleeding, without feathers, fluff and internal organs (intestines, liver, and gizzard) and without head, neck and claws.

The average carcass weight: represents the ratio between the carcass weight and the number of slaughtered animals or poultry.