

## METHODOLOGICAL NOTES

The publication presents results of the Monthly Survey on Livestock Slaughtering (Zem1-12).

The survey includes all registered slaughterhouses in the Czech Republic. The slaughtering statistics covers the livestock for slaughter, both of domestic and imported origin, regardless of whether the animals were bought or slaughtered in return for payment.

The questionnaire allows recording weight of the slaughtered animals both in live and in carcass weight. The live weight means empty body weight of the animal before the slaughter. Carcass weight is the weight of a cold carcass; in case of using the weight recorded warm (60 min for cattle and 45 min for pigs after bleeding at the latest) 2% of the value shall be subtracted. Definition of the carcass is the following:

**Cattle:** the whole body of a slaughtered animal as presented after bleeding, evisceration and skinning, presented without the head (separated from the carcass at the atloido-occipital joint); without the feet (severed at the carpametacarpal or tarsometatarsal joints); without the organs contained in the thoracic and abdominal cavities with or without the kidneys, the kidney fat and the pelvic fat; and without the sexual organs and the attached muscles and without the udder or the mammary fat.

**Pigs:** the body of a slaughtered animal, bled and eviscerated, whole or divided down the mid-line, without tongue, bristles, hooves, sexual organs, flare fat, kidneys and diaphragm.

**Sheep and goats:** the whole body of a slaughtered animal as presented after bleeding, evisceration and skinning, presented without the head (separated at the atloido-occipital joint); without the feet (severed at the carpametacarpal or tarsometatarsal joints); without the tail (severed between the sixth and seventh caudal vertebrae); without the organs contained in the thoracic and abdominal cavities (except the kidneys and kidney fat); and without the udder and sexual organs; the kidneys and kidney fat are part of the carcass.

**Horses:** the body of a slaughtered animal as presented after bleeding, evisceration and skinning, without the head, the tail, the udder and parts of limbs; the kidneys and kidney fat are part of the carcass; the pelvic fat is not included.

Recalculation of the recorded weight (live or carcass) to the opposite value (carcass or live) is done during processing of the recorded values using the following coefficients (1/dressing percentage):

Category	Coefficient	Note
Calves	1.69	
Young cattle	1.836	
Bulls, bullocks	1.82	
Heifers	1.89	
Cows	1.94	
Pigs excluding sows and boars	1.3	1.285 until 2015; change recommended by the MoA
Sows, boars	1.53	
Sheep, goats	2.244	
Lambs	2.346	
Horses	1.94	

Categories of slaughtering statistics are given by Regulation (EC) No. 1165/2008 of the European Parliament and of the Council.

<b>Category</b>	<b>Definition by Regulation No. 1165/2008</b>	<b>Definition by the CZSO</b>
Cattle		
Calves	Bovine animals aged 8 months or under	
Young cattle	Bovine animals aged over 8 but not over 12 months	
Bulls	Non-castrated male bovine animals not included under calves and young cattle	
Bullocks	Castrated male bovine animals not included under calves and young cattle	
Heifers	Female bovine animals that have not yet calved and which are not included under calves and young cattle	
Cows	Female bovine animals that have calved	
Pigs	No breakdown requested	
Pigs excluding sows and boars		Pigs not included under sows and boars
Sows		Female pigs that have already farrowed
Boars		Non-castrated male pigs
Sheep		
Of which lambs	Male or female sheep under 12 months old	
Goats	No breakdown requested	
Horses	Not requested by the Regulation	
Chickens (chicks, hens)		
Turkeys		
Ducks	Domestic ducks and muscovy ducks	
Other poultry	Geese, quails, pheasants, pigeons, ostriches which are kept for the production of meat; animals raised in confinement for hunting purposes are not included.	

Total meat production includes beef, veal, pigmeat, sheepmeat, goatmeat, and horsemeat. Beef includes meat of young cattle, bulls, bullocks, heifers and cows; sheepmeat includes also lamb. Emergency slaughtering is included in the carcass weight in case that meat is used for human consumption.

Data on poultry production are based on results of the monthly survey on poultry purchase carried out by the Ministry of Agriculture of the Czech Republic (Drůb (MZe) 4-12) in live weight. Live weight is recalculated to carcass weight using dressing percentage coefficients; without giblets since January 2012. Regulation (EC) No. 1165/2008 of the European Parliament and of the Council defines the poultry carcass as follows:  
the animal plucked and drawn, without head and feet and without neck, heart, liver and gizzard, known as '65 % chicken', or otherwise presented.

Category	Dressing percentage	Note
Chicks	0.65	The dressing percentage corresponds with definitions of not cut poultry without offal as used in the Combined Nomenclature
Hens	0.65	
Turkeys	0.73	
Ducks	0.63	
Geese	0.75	
Others	0.65	

Poultrymeat production is published as the total value, the species are not distinguished.

Estimates of slaughtering out of slaughterhouses for pigs, sheep, goats, and poultry are provided by the Ministry of Agriculture of the Czech Republic. Data on cattle slaughtering out of slaughterhouses come from the Central Animal Register (Ministry of Agriculture of the Czech Republic). Horse slaughtering out of slaughterhouses is not permitted in the Czech Republic.

The results of the survey are published at national level as well as in regional (NUTS 3) breakdown, except for poultry.

**Year-on-year indices for slaughtering and meat production in regions Plzeňský (decrease) and Středočeský (increase) in 2017 are influenced by administrative relocation of one important entity (slaughterhouse) between these two regions.**

Symbols used in the tables:

- no cases registered (real zero)
- .
- x not applicable
- 0 less than half the final digit shown and greater than real zero