

Methodological notes

1. Data source

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

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

- estimations of the slaughtering outside slaughter houses, namely the number of slaughtered animals and poultry and their live weight, made by the experts of the county agricultural departments of the Ministry of Agriculture and Rural Development. An average coefficient provided by the specialised industrial units (slaughter houses) was used to obtain the carcass weight.

2. Concepts and definitions

The term “carcass”

a) For cattle, the carcass weight means the weight of the whole body of a slaughtered animal after removing the skin, blood and internal organs, without 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 weight of the body of the slaughtered animal (whole or split in half along the backbone) after bleeding, without internal organs, hair, hoofs, tongue, lard and diaphragm.

c) For sheep and goats, the carcass weight means the weight of 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 weight of the slaughtered bird, after bleeding, without feathers, fluff and internal organs (intestines, liver, heart and gizzard) and without head, neck and claws.

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