Summary Sheet - Quotas for High Quality Beef to the EU

	Hilton Quota – Regulation EC No 2020/761	**High Quality Beef Quota - Regulation EC No 2020/1988**
AMS Statement of Verification Form Option	Option A – High Quality Beef Quota (can also be used for bison)	Option B – High Quality Beef Quota – August 2009, expanded July 2012, U.S. share allocated January 2020
Tariff	20%	0 Duty
Metric Tons	11, 500 Shared between the U.S. and Canada Brexit resulted in 1,000 mt apportioned to UK, leaving 10,500 mt for the EU (yet to be implemented, possibly in 2022) TRQ operates on July-June quota year UK beef quota details are here	U.S. share of HQB, operates quarterly FCFS on a July-June quota year, for EU-27 Calendar year 2020: 18,500 CY 2021: 23,000 CY 2022: 25,400 CY 2023: 27,800 CY 2024: 30,200 CY 2025: 32,600 CY 2026: 35,000
Grading Requirement	No – If feeding requirement met	Yes – No minimum quality grade required though, just evaluation by grader
Feeding Requirement	No - If carcass is graded as Choice or Prime	Yes
Feeding **and** Grading Requirement	No, **Either** can be met	Yes – **Both** must be met
Age Requirement	Under 30 months of age	Under 30 months of age
Feeding Requirement	'Carcasses or any cuts obtained from bovine animals not over 30 months of age which have been fed for 100 days or more on nutritionally balanced, high-energy-content rations containing not less than 70 % grain and comprising at least 20 pounds total feed per day.	Beef cuts are obtained from carcasses of heifers and steers less than 30 months of age which have only been fed a diet, for at least the last 100 days before slaughter, containing not less than 62 % of concentrates and/or feed grain co-products on a dietary dry matter basis that meet or exceed a metabolisable energy content greater than 12.26 mega joules per one kilogram of dry matter. The heifers and steers that are fed the diet described in point 1 shall be fed, on average, no less than 1.4 % of live body weight per day on a dry matter basis.
Grading Options	Beef graded "choice" or "prime" according to USDA (United States Department of Agriculture) standards automatically meets the above definition.	The carcass from which beef cuts are derived are evaluated by an evaluator employed by the national government who bases the evaluation, and a resulting classification of the carcass, on a method approved by the national government. The national government evaluation method, and its classifications, must evaluate expected carcass quality using a combination of carcass maturity and palatability traits of the beef cuts. Such an evaluation method of the carcass shall include, but not be limited to, an evaluation of the maturity characteristics of colour and texture of the longissimus dorsi muscle and bone and cartilage ossification, as well as an evaluation of expected palatability traits including a combination of the discrete specifications of intramuscular fat and firmness of the longissimus dorsi muscle.

Regulations and FSIS Export Library

Option A (Hilton) Quota – Commission Regulation (EC) No 2020/761

Option B Quota – Commission Implementing Regulation (EU) No 2020/1988

FSIS Export Library Listing for the EU (includes letterheads for each quota option)