



**Economic and
Social
Council**

Distr.
GENERAL

ECE/TRADE/WP.7/GE.11/2005/9/Rev.1
9 March 2006

ORIGINAL: ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Fifteenth Session

Brisbane (Australia), 19-24 April 2006

Item 5 of the provisional agenda

REVISION OF THE DRAFT UNECE STANDARD FOR
TURKEY MEAT – CARCASSES AND PARTS
Chapter 6

Submitted by the United States of America

The proposal for a new standard, submitted by the United States, was discussed at the Rapporteurs' Meeting of the Specialized Section on Standardization of Meat (Warsaw, June 2005). If agreed by the Specialized Section, the proposal will be submitted to the Working Party for approval. A publication on the new standard will then be prepared by the secretariat.

* The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

6. CARCASSES AND PARTS DESCRIPTIONS

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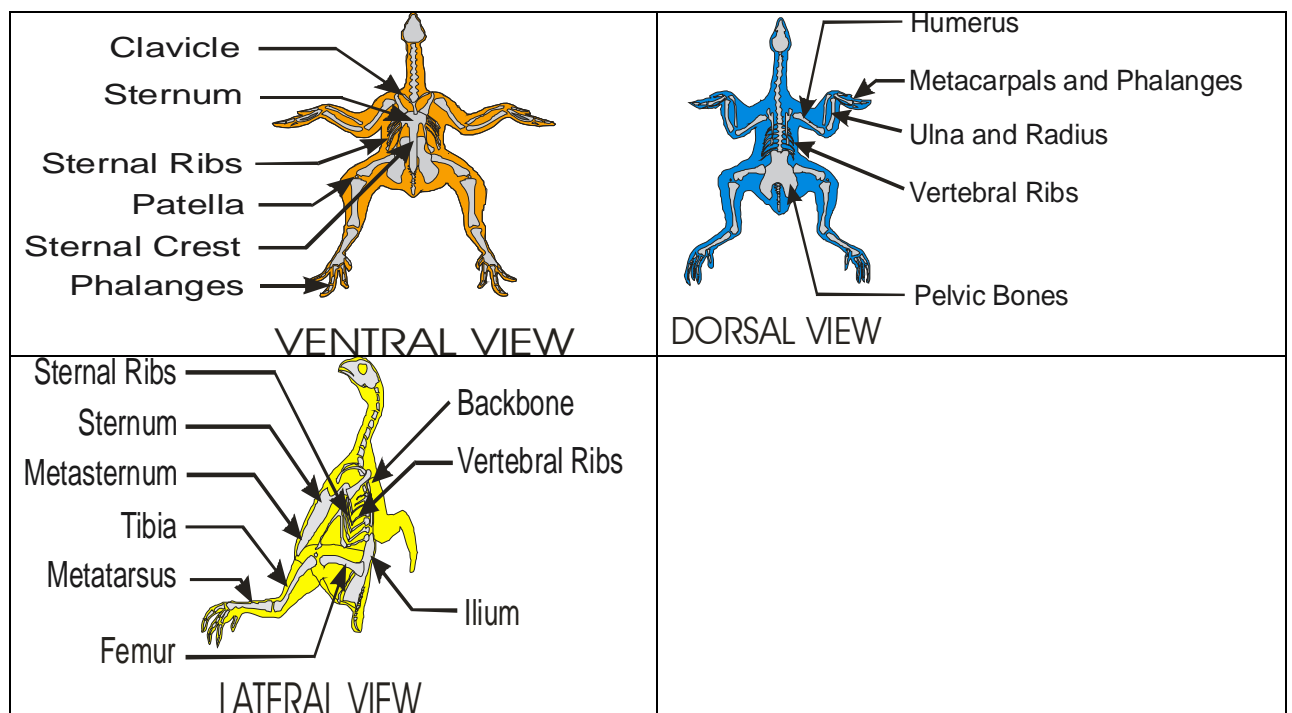
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6.2 Turkey Skeletal Diagram Explanation

Two of the three skeletal diagrams of a whole turkey shown below are used to illustrate the composition of each poultry product. These three diagrams show the major bones of the turkey in dorsal or back view (in blue), ventral or breast view (in orange), and lateral or side view (in yellow). The shaded areas of views for the particular product represents the portion and muscles of the turkey included in that product.



6.3 Turkey Meat Parts

0101 WHOLE BIRD

A “whole bird” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts.

0102 WHOLE BIRD WITHOUT GIBLETS (W.O.G.)

A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present.

0401 BACK HALF

A “back half” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail.

0402 BACK HALF WITHOUT TAIL

A “back half without tail” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.

0601 BONE-IN WHOLE BREAST WITH BACK, RIBS AND WINGS (FRONT HALF)

A “bone-in whole breast with back, ribs, and wings” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The neck skin is removed. The bone-in whole breast with back, ribs, and wings consists of a full breast with the adjacent back portion and both wings attached.

0602 BONE-IN WHOLE BREAST WITH BACK, RIBS AND FIRST WING

SEGMENTSSECTIONS

A “bone-in whole breast with back, ribs, and first **segment**section wings” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The wings are cut between the first and second **segment**section joints leaving the first **segment**section wings attached. The second **segment**section wing, third **segment**section wing, and neck skin are removed. The bone-in whole breast with back, ribs, and first **segment**section wings consists of a full breast with the adjacent back portion and both first **segment**section wings attached.

0603 BONE-IN WHOLE BREAST WITH BACK, RIBS AND BONELESS FIRST

SEGMENTSECTION WING

A “bone-in whole breast with back, ribs, and boneless first **segment**section wing meat” is produced from a bone-in whole breast with back, ribs, and first **segment**section wings (710602), and removing the bones from the first **segment**section wings (humerus). The neck skin is removed. The bone-in whole breast with back, ribs, and boneless first **segment**section wing meat consists of a full breast with the adjacent back portion and the boneless first **segment**section wing meat is attached.

0604 BONE-IN WHOLE BREAST WITH BACK AND RIBS

A “bone-in whole breast with back and ribs” is produced from a bone-in whole breast with back, ribs, and wings (710601), and removing the wings. The neck skin is removed. The bone-in whole breast with back and ribs consists of a full breast with the adjacent back portion and the ribs are attached.

0611 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS, AND WINGS

A “bone-in whole breast without back, with ribs and wings” is produced from a bone-in whole breast with back, ribs, and wings (710601) and separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The bone-in whole breast without back, with ribs and wings consists of the entire breast without the back and the ribs and wings are attached.

**0612 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND FIRST WING
SEGMENTS SECTIONS**

A “bone-in whole breast without back, with ribs and first [segmentsection](#) wings” is produced from a bone-in whole breast without back, with ribs and wings (710611) and cutting the wings between the first and second joints leaving the first wing [segmentsection](#) attached. The second [segmentsection](#) wing, third [segmentsection](#) wing, and neck skin are removed. The bone-in whole breast without back, with ribs and first [segmentsection](#) wings consists of the entire breast without the back and the ribs and both first [segmentsection](#) wings are attached.

**0613 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND BONELESS
FIRST [SEGMENTSECTION](#) WING MEAT**

A “bone-in whole breast without back, with ribs and boneless first [segmentsection](#) wings” is produced from bone-in whole breast without back, with ribs and first [segmentsection](#) wings (710612) and removing the bone from the first wing [segmentsection](#) (humerus). The neck skin is removed. The bone-in whole breast without back, with ribs and boneless first [segmentsection](#) wings consists of the entire breast without the back and the ribs and boneless first [segmentsection](#) wing meat are attached.

0614 BONE-IN WHOLE BREAST WITHOUT BACK WITH RIBS

A “bone-in whole breast without back, with ribs” is produced from a bone-in whole breast without back, with ribs and wings (710611), and removing the wings. The neck skin is removed. The bone-in whole breast without back, with ribs consists of the entire breast without the back and the ribs and tenderloins ([pectoralis minor](#)) are attached.

0615 WHOLE BREAST WITHOUT BACK OR RIBS, WITH TENDERLOINS

A “whole breast without back or ribs, with tenderloins” is produced from a bone-in whole breast without back, with ribs and wings (710611), and removing the ribs and wings. The bones (as applicable) and neck skin are removed. The whole breast without back or ribs, with tenderloins consists of an entire breast without the back, ribs or wings and the tenderloins ([pectoralis minor](#)) are attached.

0616 BONELESS WHOLE BREAST WITHOUT BACK, RIBS, OR TENDERLOINS

A “boneless whole breast without back, ribs, or tenderloins” is produced from a bone-in whole breast without back, with ribs and wings (710611), and removing the wings. The bones, tenderloins ([pectoralis minor](#)), and neck skin are removed. The boneless whole breast without back, ribs, or tenderloins consists of intact boneless breast meat.

0701 BONE-IN SPLIT BREAST WITH BACK, RIBS, AND WING

A “bone-in split breast with back portion, ribs, and wing” is produced by cutting a bone-in whole breast with back, ribs, and wings (710601) into two approximately equal portions along the center of the sternum. The bone-in split breast with back, ribs, and wing consists of one-half of a whole breast with the back, ribs, wing, tenderloin, and bones are attached.

0702 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS AND FIRST ~~SEGMENT~~[SECTION](#) WING

A “bone-in split breast with back portion, ribs, and first [segmentsection](#) wing” is produced by cutting a bone-in whole breast with back, ribs, and first [segmentsection](#) wings (710602) into two approximately equal portions along the center of the sternum. The bone-in split breast with back portion, ribs, and first [segmentsection](#) wing consists of one-half of a bone-in whole breast with back portion and the ribs and first [segmentsection](#) wing are attached.

0703 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND BONELESS FIRST ~~SEGMENT~~[SECTION](#) WING

A “bone-in split breast with back portion, ribs, and boneless first [segmentsection](#) wing” is produced by cutting a bone-in whole breast with back, ribs, and boneless first [segmentsection](#) wing (710603) into two approximately equal portions along the center of the sternum. The bone-in split breast with back portion, ribs, and boneless first [segmentsection](#) wing consists of one-half of a whole breast with back and the ribs and boneless first [segmentsection](#) wing are attached.

0704 BONE-IN SPLIT BREAST WITH BACK PORTION AND RIBS

A “bone-in split breast with back portion and ribs” is produced by cutting a bone-in split breast with back, ribs, and wing (710701) and removing wing. The bone-in split breast with back portion and ribs consists of one-half of a whole breast with the back, and the ribs, tenderloin, and bones are attached.

0705 BONE-IN SPLIT BREAST WITH BACK PORTION, WITHOUT RIBS

A “bone-in split breast with back portion, without ribs” is produced by cutting a bone-in whole breast with back, ribs, and wings (710601) into two approximately equal portions along the center of the sternum. The ribs and wings are removed. The bone-in split breast with back portion, without ribs consists of one-half of a bone-in whole breast with the back and the ribs are removed.

0711 BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITH TENDERLOIN

A “boneless split breast without back portion or rib meat, with tenderloin” is produced by cutting a bone-in whole breast without back, with ribs and wings (710611) into two approximately equal portions along the center of the sternum and removing the ribs, wings, and bones. The boneless split breast without back portion or rib meat, with tenderloin consists of one-half of a boneless whole breast without back or rib meat and the tenderloin is attached.

0712 BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITHOUT TENDERLOIN

A “boneless split breast without back portion or rib meat, without tenderloin” is produced by cutting a bone-in whole breast without back, with ribs and wings (710611) into two approximately equal portions along the center of the sternum and removing the ribs, wings, bones, and tenderloin. The boneless split breast without back portion, tenderloin or rib meat consists of one-half of a whole breast without back, tenderloin or rib meat.

0801 TENDERLOIN WITH ~~STRAP~~TENDON (INNER FILLET)

A “tenderloin” is produced by separating the inner pectoral muscle from the breast and the sternum. The tenderloin consists of a single intact muscle with the embedded tendon.

0802 TENDERLOIN WITH TENDON CLIPPED (CLIPPED TENDERLOIN, INNER FILLET)

A “tenderloin with tendon clipped” is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The tenderloin with tendon clipped consists of a single intact muscle.

0803 TENDERLOIN WITH TENDON REMOVED (DESTRAPPED TENDER, INNER FILLET)

A “tenderloin with tendon removed” is produced by separating the inner pectoral muscle from the breast and the sternum. The tendon is removed. The tenderloin with tendon removed consists of a single intact muscle.

0901 LEG QUARTER

A “leg quarter” is produced by cutting a back half (710401) along the center of the backbone into two approximately equal parts. The leg quarter consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, abdominal fat, and tail.

0902 LEG QUARTER WITHOUT TAIL

A “leg quarter without tail” is produced by cutting a back half without tail (710402) along the center of the backbone into two approximately equal parts. The leg quarter without tail consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, and abdominal fat.

1001 WHOLE LEG

A “whole leg” is produced by separating a leg from a back half (710401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick attached.

1101 UNTRIMMED THIGH

An “untrimmed thigh” is produced by cutting a whole leg (711001) at the joint between the tibia and the femur. The drumstick and patella are removed. The untrimmed thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

1102 BONE-IN THIGH WITH BACK PORTION

A “bone-in thigh with back portion” is produced by cutting a leg quarter (710901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The bone-in thigh with back portion consists of the thigh, attached back portion, and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.

1103 TRIMMED THIGH

A “trimmed thigh” is produced by cutting a whole leg (711001) at the joint between the tibia and the femur. The drumstick, patella, and nearly all visible fat are removed. The trimmed thigh consists of the thigh. The meat adjacent to the ilium (oyster meat) may or may not be present.

1201 BONE-IN DRUMSTICK

A “drumstick” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the drumstick and patella.

1203 BONELESS DRUMSTICK WITH TENDON PARTIALLY REMOVED

A “boneless drumstick meat with tendon partially removed” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon partially removed consists of the drumstick meat with a portion of the tendon attached.

1204 BONELESS DRUMSTICK WITH TENDON REMOVED

A “boneless drumstick meat with tendon removed” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon removed consists of the drumstick meat.

1301 WHOLE WING

A “whole wing with or without tip” is produced by cutting the wing from a whole bird without giblets (710102) at the joint between the humerus and the backbone. The whole wing consists of the first [segmentsection](#) (drummette) containing the humerus that attaches the wing to the body, and second [segmentsection](#) (~~flat~~)-containing the ulna and radius. The third [segmentsection](#) (tip) containing the metacarpals and phalanges may or may not be present.

1302 FIRST AND SECOND [SEGMENTSECTION](#) WING

A “first and second [segmentsection](#) wing” is produced by cutting a whole wing (711301) between the second and third wing [segmentsection](#). The third [segmentsection](#) (tip) is removed. The first and second [segmentsection](#) wing consists of the [segmentsection](#) containing the humerus that attaches the wing to the body (drummette), and the [segmentsection](#) containing the ulna and radius (~~flat~~)-attached.

1303 SECOND AND THIRD [SEGMENTSECTION](#) WING

A “second and third section wing” is produced by cutting a whole wing (711301) between the first and second wing section. The first section (drummette) is removed. The second and third section wing consists of the section containing the ulna and radius (~~flat~~), and the section containing the metacarpals and phalanges (tip).

1304 FIRST [SEGMENTSECTION](#) WING (WING DRUMMETTE)

A “first section wing” is produced by cutting a whole wing (711301) between the first and second sections. The second and third sections (~~flat and tip~~) are removed. The first section wing consists of the first section containing the humerus that attaches the wing to the body.

1305 SECOND [SEGMENTSECTION](#) WING (MID-JOINT)

A “second section wing” is produced by cutting a whole wing (711301) between the first and second sections and the second and third sections. The first and third sections (drummette and

tip) are removed. The second section wing consists of the second section containing the ulna and radius.

1306 THIRD ~~SEGMENT~~SECTION WING (WING TIP)

A “third section wing” is produced by cutting a whole wing (711301) between the second and third sections. The first and second sections (~~drummette and flat~~) are removed. The third section wing consists of the third section containing the metacarpals and phalanges.

1307 FIRST ~~SEGMENT~~SECTION AND SECOND ~~SEGMENT~~SECTION WINGS

A “first ~~segment~~section and second ~~segment~~section wings” are produced by cutting a whole wing (711301) between the second and third ~~segments~~sections. The third ~~segment~~section (tip) is removed. The joint between the first and second ~~segments~~sections is then cut to separate the first and second ~~segments~~sections (~~drummette and flat~~). First ~~segment~~section and second ~~segment~~section wings consists of approximate equal numbers of first and second ~~segments~~sections packaged together.

1501 TAILS

A “tail without an oil gland” is produced by cutting the carcass between the joint connecting the vertebrae (back bones) and the coccygeal vertebra (tail bones). The carcass and oil gland are removed. The tail without oil gland consists of the tail bones with attached meat and skin.

1601 NECK

The “neck” is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and skin.

~~1801—PROCESSED PAWS~~

~~A “processed paw” is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nails, thin yellow epidermal skin covering the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.~~

~~1802—PROCESSED FEET~~

~~A “processed foot” is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nails and thin yellow epidermal skin covering the foot may or may not be removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.~~

~~1803—UNPROCESSED PAWS~~

~~An “unprocessed paw” is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the~~

~~metatarsus and four digits (phalanges), with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.~~

~~1804 UNPROCESSED FEET~~

~~An “unprocessed foot” is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.~~

1901 PROCESSED GIZZARDS

The “gizzard” is removed from a carcass body cavity. Gizzards are cut by hand to process by removing the inner lining and contents. Fat and other adhering organs are removed. The hand-processed, butterfly-cut gizzard consists of an irregularly shaped portion of the enlarged muscular portion of the digestive canal.

1902 BUTTERFLY-CUT GIZZARDS

The “gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The mechanically-processed, butterfly-cut gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

1903 PARTIALLY PROCESSED GIZZARDS

The “gizzard” is removed from a carcass body cavity. Portions of the inner lining and contents, fat, or other adhering organs may remain within or attached to the gizzard. The partially processed gizzard consists of an irregularly shaped muscle or pieces of the enlarged muscular portion of the digestive canal.

2001 LIVERS

The “liver” is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.

2101 HEARTS, CAP-OFF

The “heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood .

2102 HEARTS, CAP-ON

The “heart” is removed from a carcass body cavity. Fat attached to the heart and the pericardial sac are removed. The cap-on heart consists of a muscular organ that circulates blood.

2201 TESTES

“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male turkey reproductive organs.

2301 BREAST SKIN

“Breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. The neck skin is not present.

2302 THIGH/LEG SKIN

“Thigh/leg skin” consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.

2303 BODY SKIN

“Body skin” consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

2304 BREAST SKIN (PATTERN)

“Pattern breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. The neck skin is not present.

2305 DEFATTED PATTERN BREAST SKIN

“Defatted pattern breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. Nearly all visible fat is removed. The neck skin is not present.

2306 NECK SKIN

“Neck skin” consists of the exterior layer of tissue that encloses the neck area of a carcass.

2401 ABDOMINAL (LEAF) FAT

“Abdominal fat” consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

4001 2-PRODUCT COMBINATIONS

A “two-product combination” consists of two turkey parts (e.g., drumsticks and thighs) or products (e.g., gizzards and livers) that are packaged together or packed in the same package or shipping container.

4002 3-PRODUCT COMBINATIONS

A “three-product combination” consists of three turkey parts (e.g., drumsticks, thighs, and wings) or products (e.g., necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.

4003 4-PRODUCT COMBINATIONS

A “four-product combination” consists of four turkey parts (e.g., breast, drumsticks, thighs, and wings) or products (e.g., necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.

5001 MECHANICALLY SEPARATED TURKEY MEAT (MST) OVER 20% FAT

“Mechanically separated turkey, over 20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, over 20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 20 percent.

5002 MECHANICALLY SEPARATED TURKEY MEAT (MST) 15-20% FAT

“Mechanically separated turkey, 15-20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, 15-20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 15 percent and less than 20 percent.

5003 MECHANICALLY SEPARATED TURKEY MEAT (MST) UNDER 15% FAT

“Mechanically separated turkey, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, under 15% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat 15 percent or less.

5004 MECHANICALLY SEPARATED TURKEY MEAT (MST) WITHOUT SKIN UNDER 15% FAT

“Mechanically separated turkey without skin, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys, and sex glands are removed prior to mechanical separation. Mechanically separated turkey without skin, under 15% fat, consists of meat that is paste-like in consistency with the percentage of fat less than 15 percent.

5201 GROUND TURKEY MEAT 30% FAT OR LESS

“Ground turkey, 30% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The kidneys and sex glands are removed prior to grinding. Ground

turkey, 30% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 30 percent.

5202 GROUND TURKEY MEAT 20% FAT OR LESS

“Ground turkey, 20% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The kidneys and sex glands are removed prior to grinding. Ground turkey, 20% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 20 percent.

5203 GROUND TURKEY MEAT 10% FAT OR LESS

“Ground turkey, 10% fat or less” is produced by grinding white, dark, and trim meat from carcasses or parts. The kidneys, sex glands, and skin are removed prior to grinding. Ground turkey, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.

5204 GROUND WHITE TURKEY MEAT 10% FAT OR LESS

“Ground white turkey meat, 10% fat or less” is produced by grinding white turkey meat (breast, wing, tenderloin, scapula, and/or trim meat) from carcasses or parts. No kidneys, sex glands, or skin are added. Ground white turkey meat, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.

5205 GROUND DARK TURKEY MEAT 20% FAT OR LESS

“Ground dark turkey meat, 20% fat or less” is produced by grinding dark turkey (thigh, drumstick, and/or dark trim) meat from carcasses or parts. No kidneys, sex glands, or skin are added. Ground dark turkey meat, 20% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 20 percent.

5211 GROUND TURKEY MEAT PATTIES/BURGERS 30% FAT OR LESS

“Ground turkey patties/burgers, 30% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The meat is then pressed and formed into round or square shaped patties/burgers portions. No kidneys or sex glands are added. Ground turkey patties/burgers, 30% fat or less, consists of round or square portions of ground turkey with the percentage of fat less than or equal to 30 percent.

6001 WHITE TURKEY TRIMMINGS

“White turkey trimmings” are produced by removing small portions of white turkey meat from the breast, wing, tenderloin, and/or scapula of carcasses or parts. The bones are removed. The white turkey trimming consists of random size pieces of boneless white meat.

6002 BREAST TRIMMINGS

“Breast trimmings” are produced by removing small portions of breast meat from breasts from carcasses or parts. The bones are removed. The breast trimming consists of random size pieces of boneless breast meat.

6003 WING TRIMMINGS

“Wing trimmings” are produced by removing small portions of wing meat from wings from carcasses or parts. The bones are removed. The wing trimming consists of random size pieces of boneless wing meat.

6004 DARK TRIMMINGS

“Dark turkey trimmings” are produced by removing small portions of dark turkey meat from the legs, thighs, and/or drumsticks of carcasses or parts. The bones are removed. The dark turkey trimming consists of random size pieces of boneless dark meat.

6005 THIGH TRIMMINGS

“Thigh trimmings” are produced by removing small portions of thigh meat from thighs from carcasses or parts. The bones are removed. The thigh trimming consists of random size pieces of boneless thigh meat.

6006 DRUMSTICK TRIMMINGS

“Drumstick trimmings” are produced by removing small portions of drumstick meat from drumsticks from carcasses or parts. The bones are removed. The drumstick trimming consists of random size pieces of boneless drumstick meat.

6011 SCAPULA MEAT

“Scapula meat” is produced by removing the meat attached to the scapula bone (shoulder blade). No bones are present. The scapula meat consists of boneless white meat.

6012 ILIUM MEAT (OYSTER)

“Ilium meat” consists of the boneless dark meat adjacent to the ilium bone.

6015 INTESTINES (CHITTERLINGS)

The “intestines” are produced by removing the digestive tube from the carcass. The intestines consist of the alimentary canal, which extends from the stomach to the anus, and assists in digestion, food absorption, and waste removal.

6021 TENDONS

The “tendon” consists of soft elastic, band-like material embedded between the breast and the tenderloin. Small pieces of meat may be attached.

ANNEX I

ADDRESSES

United Nations Economic Commission for Europe (UNECE)	<p>Trade and Timber Division Agricultural Standards Unit Palais des Nations, Office 432 CH – 1211 Geneva 10, SWITZERLAND</p> <p>Tel: +41 22 917 2450 Fax: +41 22 917 0629 agrstandards@unece.org http://www.unece.org/trade/agr</p>
United States Department of Agriculture (USDA)	<p>Agricultural Marketing Service Livestock and Seed Program 1400 Independence Ave., S.W. Washington D.C. 20250 0249 UNITED STATES</p> <p>Tel: +1 202 720 5705 Fax: +1 202 720 3499 Barry.Carpenter@usda.gov http://www.ams.usda.gov</p>
AUS-MEAT Ltd	<p>9 Buchanan Street South Brisbane 4101 Queensland AUSTRALIA</p> <p>Tel: +61 7 3247 7200 Fax: +61 7 3247 7222 ausmeat@ausmeat.com.au http://www.ausmeat.com.au</p>
All Russian Research Institute for the Poultry Industry	<p>Rzhavki Village 141552, district of Solnechnogorski, Region of Moscow Tel. : 095 535 15 38 Fax : 095 534 47 12</p> <p>VNII Ptitsepererabatyvayuschei Promychnosti P/o Rzhavki 141552, district de Solnechnogorski, région de Moscou, Russie Tél. : 095 535 15 38 Fax : 095 534 47 12 Mail : vniipp@orc.ru</p>

EAN International	145 rue Royale B-1000 Brussels BELGIUM Tel: +32-2-227 10 20 Fax: +32-2-227 10 21 info@ean.be http://www.ean-int.org
Uniform Code Council (UCC)	Princeton Pike Corporate Centre 1009 Lenox Drive, suite 202 Laurenceville New Jersey 08648 UNITED STATES Tel: +1-609-620 0200 Fax:+1-609-620 1200

ANNEX II

EAN•UCC CODIFICATION SYSTEM

1. Purpose of the EAN•UCC System

The system is widely used in the world to enhance communication between buyers and sellers and third-party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by EAN International, together with national EAN coding authorities around the world, and by the Uniform Code Council (UCC) in the ~~USA~~ [United States of America](#) and Canada.

The system is designed to overcome the limitations of using company, industry or country specific coding systems and to make trading more efficient and responsive to trading partners. The use of the EAN•UCC System improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying goods, services and locations.

It is also used in electronic data interchange (EDI). EAN•UCC codes can be represented by data carriers (e.g. bar code symbols) to enable electronic reading wherever required in the trading process.

The EAN•UCC System also provides a global language of traceability by means of multi-industry standards for identification and communication for products, services and locations. They may be used by organizations for traceability purposes across the supply chain to track and trace meat products between the farm and retail outlets. More information about the EAN•UCC System is available from the addresses in Annex I.

2. Use of the UNECE-~~Ovine~~-Turkey ^[cm2]code in the EAN•UCC system

EAN•UCC system uses Application Identifiers as prefixes to identify the meaning and format of the data that follows it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE code defined in section 4.1 has been assigned the EAN•UCC Application Identifier (~~7002~~[7102](#)^[cm3]) in the UCC/EAN -128 standard.

Example 1^[cm4]:

To be finalized

Example 2:

To be finalized

Page:	2
[cm1]Swap column Item before column <i>English</i> ?. It would give a better idea about how the table is organised. Alphabetically or by group (Bone-In, Boneless, etc) as it is for Ovine?. For decision at Specialized Section.	
Page:	21
[cm2]Not sure. For decision at Specialized Section.	
Page:	21
[cm3]Not sure. For decision at Specialized Section.	
Page:	21
[cm4]What happened with examples provided by Tom Heiland in 2005, INF.3.?	