

UNECE: International Standards to Facilitate Trade

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UNITED STATES DEPARTMENT OF
AGRICULTURE





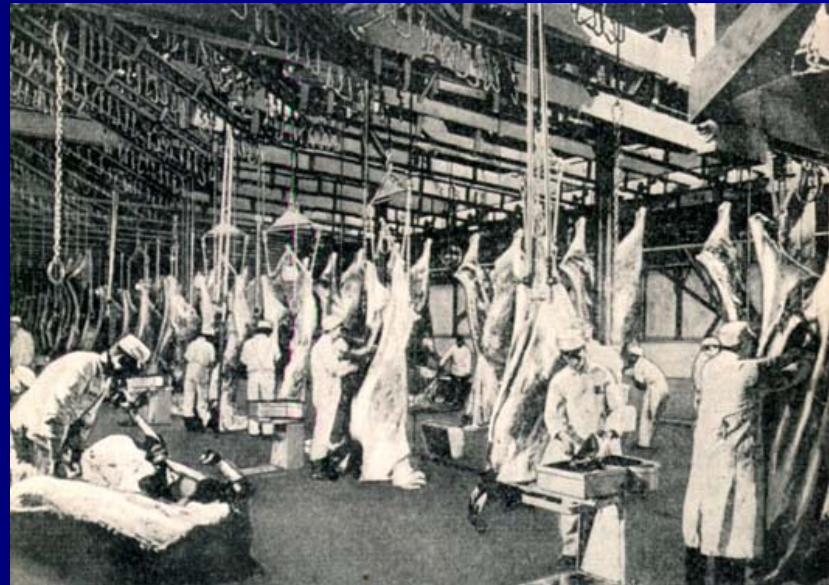
Outline

- I. **Participation**
- II. **Substantial Progress Made**
 - a) **Beef**
 - b) **Ovine**
 - c) **Chicken**
 - d) **Porcine**
 - e) **Turkey**
 - f) **Llama/Alpaca**
- III. **Progress towards global codification**
- IV. **Next Steps**



United Nations Economic Commission for Europe (UNECE)

- Developed following World War II
- Temporary Sub-Commission on the Economic Reconstruction of Devastated Areas – 1946



UNECE Meat Standards



- Describe meat items commonly traded internationally
- Define a coding system for communication and electronic trade
- Text updated regularly



Who has been involved in recent years?

● Argentina

● **Australia**

● Austria

● **Bolivia**

● **Brazil**

● Canada

● China

● European Union

● Finland

● **France**

● Germany

● Greece

● Hungary

● Italy

● Japan

● **Lithuania**

● **Netherlands**

● **New Zealand**

● Paraguay

● **Poland**

● **Russian Federation**

● Slovakia

● Spain

● Switzerland

● United Kingdom

● **United States of America**

● **Uruguay**

Notice many of the major meat exporters are involved!

How can participation be improved?

- ✓ Network through current participants on the **Meat** Sub-committee
- ✓ Network through the other 4 sub-committees of the Working Party
- ✓ Demonstrate the usefulness of the standards for the meat and poultry industry



Recent Accomplishments on the UNECE Standards for Meat

2004

- Published the revision to the 2000 Bovine standard

2005

- Completed first Ovine and Chicken standards
- To be published imminently

2006

- Completed revisions to the 1998 Porcine
- Completed first Turkey and Llama/alpaca standards
- To be published in 2007

2007

- Submit draft standards for Goat and Fancy Meats



UNECE Bovine Meat Carcasses and Cuts

UNECE STANDARD

BOVINE MEAT CARCASSES AND CUTS

EDITION 2004

Working Party on Agricultural Quality Standards



United Nations



UNECE Beef (Bovine) Standard

- **Published in 2004**
 - **67 cut descriptions and color photos**
 - Multiple options within each cut
 - **Includes description of production system**
 - **To be revised in 2007**
- **Currently working on Codification**
- **UNECE codes referenced in several cutting guides including the Aus Meat (and in next NAMP guide)**



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5.3 Standard bovine primal cuts





Cuts and Detailed Descriptions

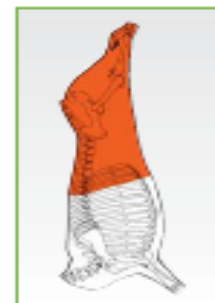


HINDQUARTER 1010

Hindquarter is prepared from a side (1000) by the separation of the hindquarter and forequarter by a cut along the specified rib, at right angles to the vertebral column through to the ventral portion of the flank.

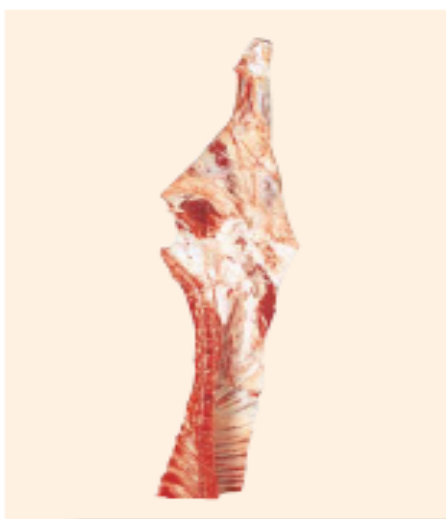
To be specified:

- Rib number required. (0 to 10)
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney/channel fat retained or removed.



ITEM NO.

1009 (5-rib)	1015 (8-rib)
1010 (3-rib)	1016 (4-rib)
1011 (0-rib)	1017 (6-rib)
1012 (1-rib)	1018 (9-rib)
1013 (2-rib)	1019 (10-rib)
1014 (7-rib)	



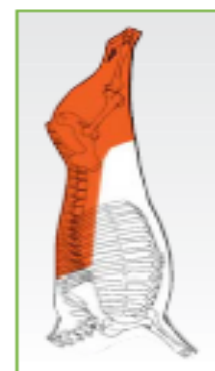
PISTOLA HINDQUARTER 1020

Pistola hindquarter is prepared from a hindquarter (1010) by the removal of the thin flank (2200), lateral portion ribs and portion of the navel end brisket. A cut is made commencing at the superficial inguinal lymph node separating the M. rectus abdominus and following the contour of the hip, running parallel to the bodies of the vertebrae approximately 50mm from the M. longissimus dorsi (eye muscle) to the specified rib.

To be specified:

- Rib number required (1 to 10).
- Diaphragm retained or removed.
- Kidney retained or removed.
- Kidney / channel retained or removed.
- Specified rib length from eye muscle.

NOTE: Pistola hindquarter is frequently prepared from a side (1000).



ITEM NO.

1020 (8-rib)	1025 (5-rib)
1021 (1-rib)	1026 (6-rib)
1022 (2-rib)	1027 (7-rib)
1023 (3-rib)	1028 (9-rib)
1024 (4-rib)	1029 (10-rib)

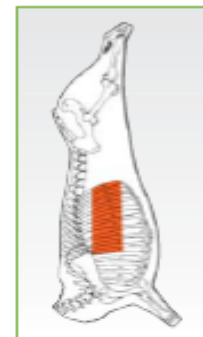


Cuts and Detailed Descriptions



SHORT RIBS 1694

Short ribs are prepared from a forequarter (1063) after the removal of the brisket (1643) / ribs prepared (1604) and chuck square cut (1617). Short rib cutting line is approximately 75mm from the (eye of meat) M. longissimus dorsi and parallel to the vertebral column. The M. cutaneus trunci is removed unless otherwise specified.



ITEM NO.

1686 (1-rib)	1691 (6-rib)
1687 (2-rib)	1692 (7-rib)
1688 (3-rib)	1693 (8-rib)
1689 (4-rib)	1694 (9-rib)
1690 (5-rib)	

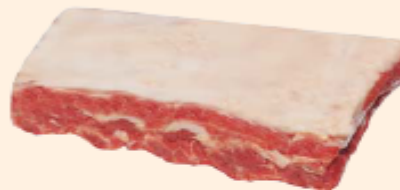
To be specified:

- Rib numbers required (1 to 9 ribs) and rib location.
- M. cutaneus trunci retained.
- M. laterissimus dorsi muscle retained or removed.
- Fat cover retained or removed.
- Diaphragm retained or removed.
- Specify: sliced portion size requirements.

5 Ribs



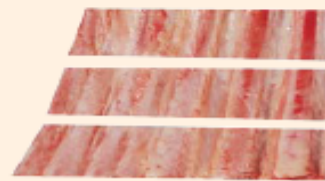
Cap Off



Fat Removed



Slices



UNECE Ovine Meat Carcasses and Cuts

UNECE STANDARD

**OVINE MEAT
CARCASSES AND CUTS**

2006 EDITION

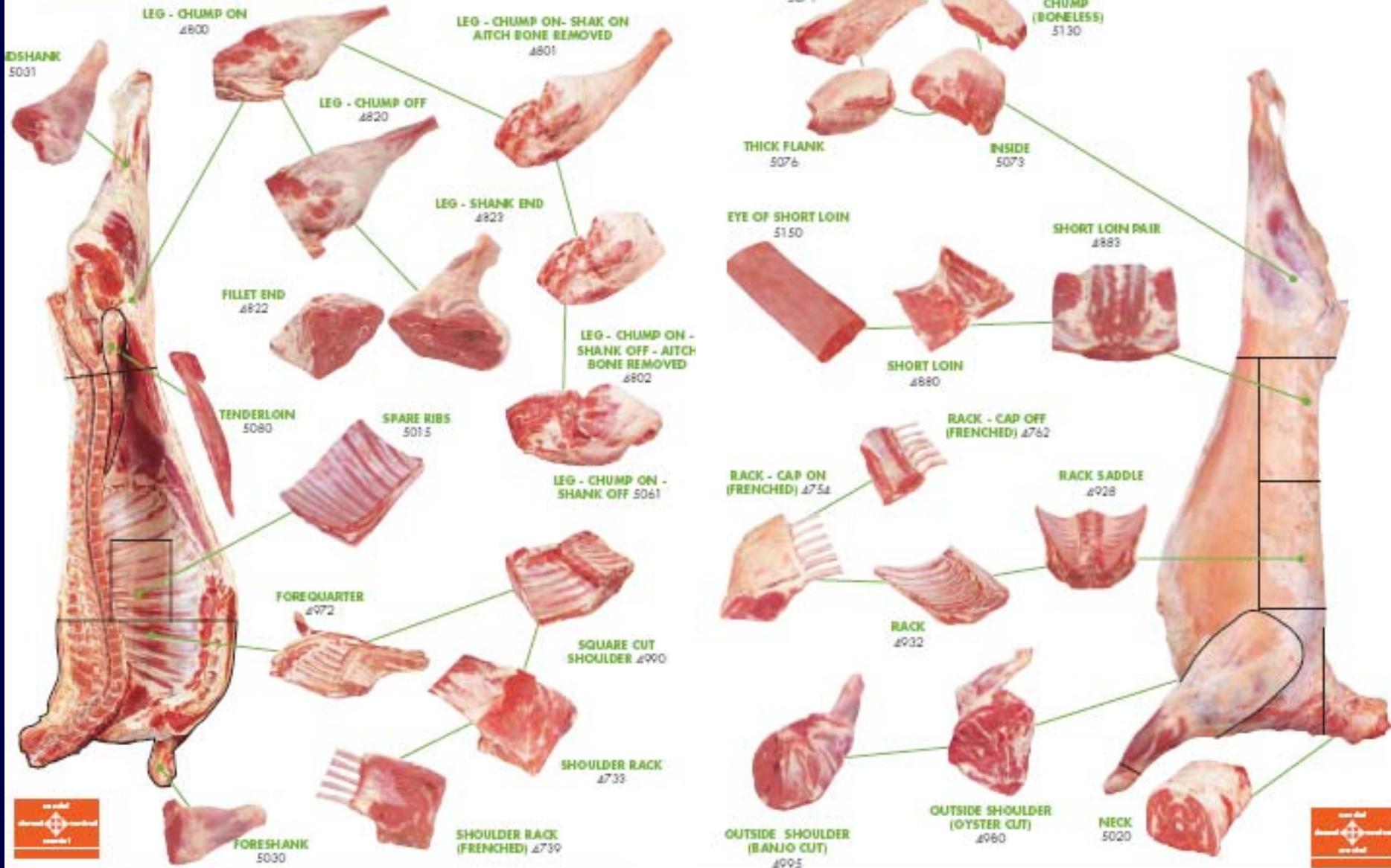


UNECE Ovine Standard

- **To be Published in 2006**
 - **89 cut descriptions and color photos**
 - Multiple options within each cut
 - **Includes description of production system**
 - **Currently being used by marketers
Australia**



5.3 Standard ovine primal cuts flow chart



UNECE Chicken Meat Carcasses and Parts

UNECE STANDARD

**CHICKEN MEAT
CARCASSES AND PARTS**

2006 EDITION

Working Party on Agricultural Quality Standards



UNECE Chicken Standard

- **To be Published in 2006**
 - **81 cut descriptions and color photos**
 - Multiple options within each cut
 - **Includes description of production system**
 - **Currently being used by marketers in the United States**



0204 EIGHT-PIECE CUT-UP, TRADITIONAL



An "8-piece traditional cut-up chicken" is produced by cutting a whole bird without giblets (0102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.





2007 Standards for Approval

To be approved today and subsequently formatted/edited and published in 2007

- **Porcine Standard - 2nd Edition**
- **Turkey Standard – 1st Edition**
- **Llama/Alpaca Standard - 1st Edition**

Standards Under Development

● Fancy Meats Standard

- **Rapporteurs meeting held last week**
- **More than 100 items from red meat species**



● Caprine Standard

- **To be reviewed at Meeting of Experts in April, 2007**
- **Potential Rapporteurs meeting in June, 2007**



We Remain Committed to Utilization and Development of UNECE Standards

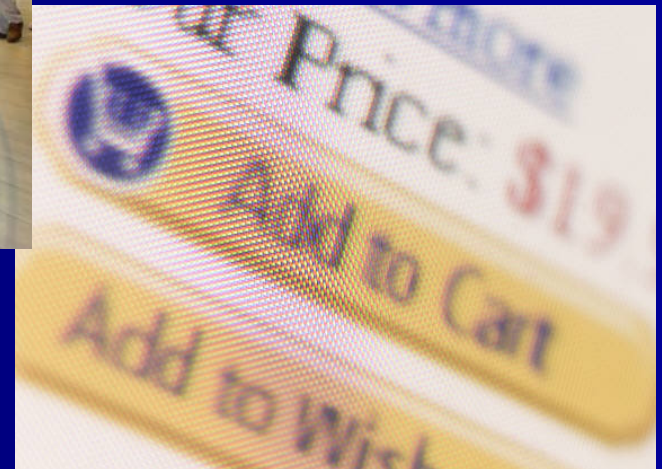
**Open Air
Markets**



**Modern Day
Super-Markets**



**On-line
E-Markets**



Evolution of the customer

UCC + EAN Int. = GS1

From several organizations....



“GS1, a new name, a global vision together”

& several initiatives...

*GDSN,
EPC,
GEPIR,
Track & Trace,
Training...*



....to one truly global organisation

Strongly support the **GS1 / UNSPSC** initiative for the development of global codification

What is our future in UNECE?

- Working together in the development of a global supply chain



- Long term goals for global e-commerce:

- Expand UNECE standards to include fancy meats products
- Increase ability to promptly respond to industry requests
- Continually work with industry to maximize e-commerce



Acknowledgements

- Secretary of the Working Party
- Participating countries
- Nations hosting Rapporteurs meetings
 - Russia
 - Poland
 - U.S.
 - Lithuania
 - France



Acknowledgments

- **Australia, April 2006**
 - **Hosted meeting of Experts**
 - **Conducted Industry Tour**
 - **Held in conjunction with the World Meat Congress**
 - **Many sponsors**
 - **Special thanks to Ian King, Peter Evans and the Aus-Meat Team**



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