INF.3 (United States)

PROGRESS UPDATE ON THE USE OF UNECE STANDARDS IN GLOBAL ELECTRONIC COMMERCE

PROGRESS UPDATE

In April 2005 the US delegation proposed that United Nations Economic Commission for Europe (UNECE) meat and poultry standards be used to support product classification in the United Nations Standard Products and Services Code® (UNSPSC®) and GS1 Global Data Synchronization Network's (GDSN) Global Product Classification (GPC) system. Since that time, work has continued to refine and validate how this can best be accomplished. The following provides a brief progress update to share lessons learned from US industry and GS1 US efforts, through the non-profit trade association Meat and Poultry Data Standards Organization (mpXML), to advance the development of a useful global product classification system.

Initial Concept for Using UNECE Content in the UNSPSC and GPC

The initial proposal to revise the existing UNSPSC hierarchy (Table 1) considered the addition of both the UNECE species and meat cut. This approach would yield the hierarchy shown in Table 2. When proposed, the existing list of UNECE porcine codes numbered 100, but this list did not include approximately 30 retail cuts identified since then that need to be added for the UNECE standards to be useful in global e-commerce systems. Given that the total number of wholesale and retail meat cut definitions for pork alone would number about 130, this would yield approximately 260 UNSPSC commodity and Global Product Code (GPC) bricks for pork (130 unprocessed bricks and approximately another 130 processed bricks). Once bricks for the meat cuts of beef, chicken, and all other species are added, the total number of meat and poultry bricks would number about a thousand. Since UNSPSC commodities and GPC bricks are to present broad areas of differentiation, this approach was revised to provide a more manageable number of commodity and brick codes. Therefore, an approach that moved the UNECE meat cuts to the GPC brick attribute level was untaken.

Revised Concept for Using UNECE Content in the UNSPSC and GPC

Using species alone as a differentiator at the commodity/brick level, the revised hierarchy would be as shown in Table 3. This would increase the number of meat and poultry bricks from the current 6 to 20, with 10 unprocessed and 10 processed bricks. Sessions conducted with industry suppliers and retailers in the US have validated that these 20 processed and unprocessed bricks would present broad product categories that would be

useful for catalogue subscription, category management, and product sourcing, the three principal uses envisioned for the UNSPSC and GPC coding systems.

TABLE 1: EXISTING UNPROCESSED MEAT AND POULTRY PRODUCTS UNSPSC PRODUCT HIERARCHY

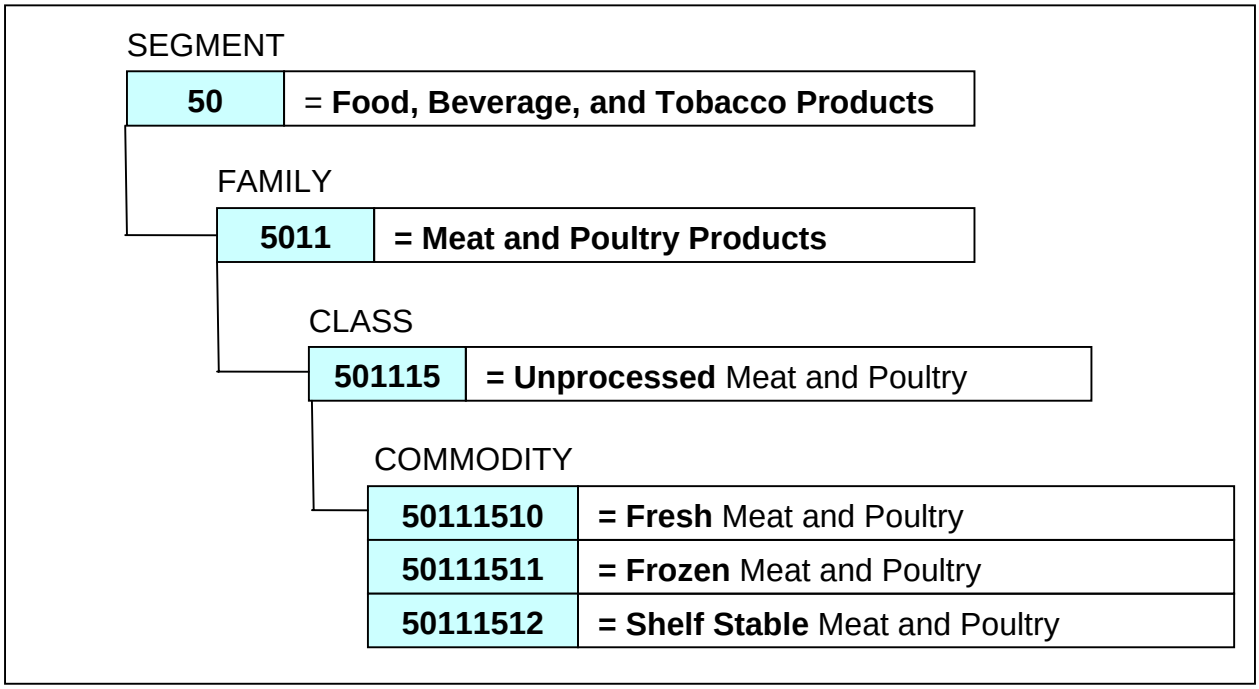

TABLE 2: INITIAL CONCEPT FOR UNPROCESSED MEAT AND POULTRY UNSPSC PRODUCT HIERARCHY USING UNECE ATTRIBUTES

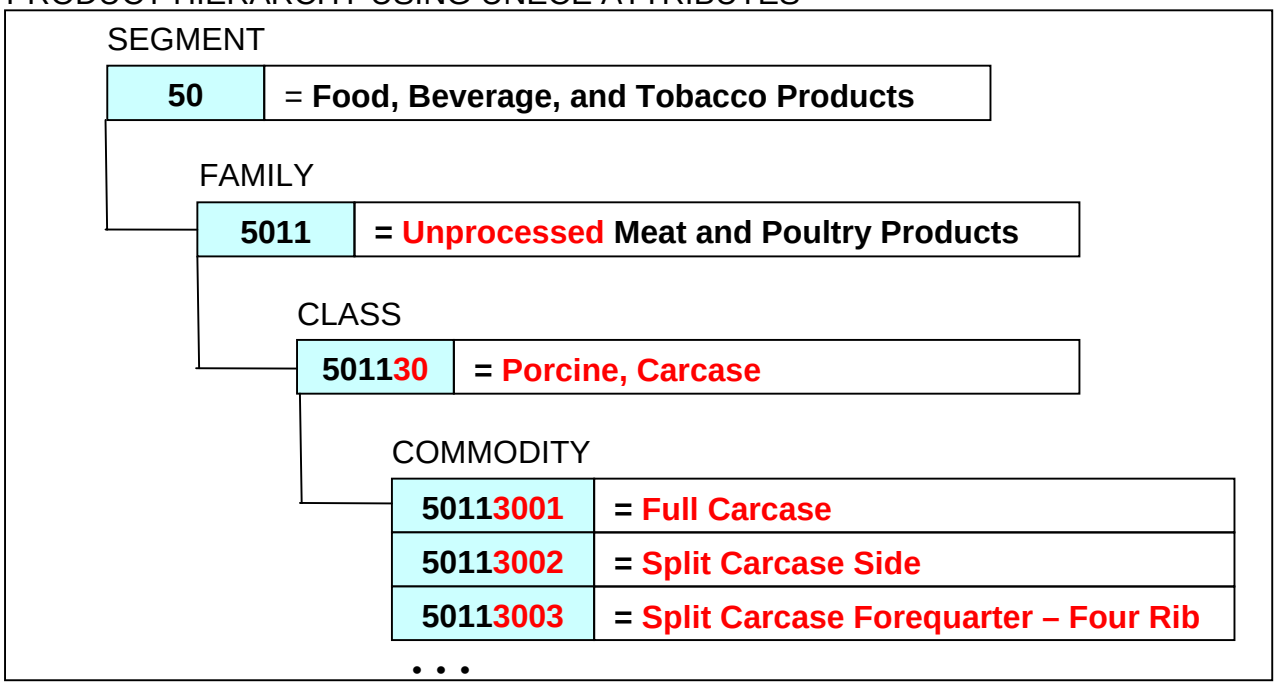

TABLE 3: REFINED CONCEPT FOR UNPROCESSED MEAT AND POULTRY UNSPSC PRODUCT HIERARCHY USING UNECE ATTRIBUTES

SEGMENT

50	= **Food, Beverage, and Tobacco Products**

FAMILY

5011	**= Meat and Poultry Products**

CLASS

501115	**= Unprocessed** Meat and Poultry

COMMODITY

50111501	**= Beef**
50111502	**= Veal**
50111503	**= Pork**
50111504	**= Lamb**
50111505	**= Goat**
50111506	**= Chicken**
50111507	**= Turkey**
50111508	**= Other Meat**
50111509	**= Game Birds/Other Poultry**
50111510	**= Mixed Species / Kinds**

Concept for Using UNECE Content in the GPC Brick Attributes

The GPC system uses Brick attributes to allow for additional granularity within any defined GPC Brick. Current drafts for a refined meat and poultry GPC system propose the use of UNECE meat cuts as a new GPC brick attribute. Since GPC rules for brick-attribute assignment allow the attributes used to vary brick by brick, the draft concept calls for the use of species-specific meat cut attributes, e.g., an "Unprocessed Pork Cut" attribute that has different values than an "Unprocessed Beef Cut" attribute. This would allow a pork supplier to chose from a manageable list of about 130 meat cut values that are all valid for pork rather than dealing with a generic Meat Cut attribute where the

number of drop-down entries could number close to one thousand with the majority not applicable to pork products.

Other product characteristics are being evaluated as new GPC brick attributes for meat and poultry. The present concept, now undergoing industry review, is shown in Table 4. mpXML and GS1 US would be very interested in working closely with UNECE and other interested parties to further refine and validate these concepts.

TABLE 4: CONCEPT FOR UNPROCESSED MEAT AND POULTRY GPC BRICK AND BRICK ATTRIBUTES USING UNECE ATTRIBUTES