

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE STANDARD

**CHICKEN MEAT
CARCASSES AND PARTS**

2006 EDITION

Working Party on Agricultural Quality Standards



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PREFACE

One of the principal goals of the United Nations Economic Commission for Europe (UNECE) is to promote greater economic integration of its members. As one activity for achieving this goal, UNECE provides a forum for Governments to develop internationally harmonized standards that:

- Facilitate fair international trade and prevent technical barriers to trade
- Define a common trading language for sellers and buyers
- Promote a high quality, sustainable production
- Create market transparency for buyers and consumers

UNECE began work on standards for perishable produce in 1949. Today, close to 100 internationally harmonized, commercial quality standards have been developed for different agricultural produce: Fresh Fruit and Vegetables, Dry and Dried Produce, Potatoes (Early, Ware and Seed), Eggs and Egg Products, Meat and Cut Flowers.

All issues of commercial quality that have implications for international trade can be discussed in different specialized groups, and assistance is offered to countries that are interested in implementing UNECE standards (e.g. training workshops and seminars).

For each standard it is the aim to involve all interested parties in the work (members and non-members of UNECE, international governmental and non-governmental organizations) and to come to a consensus acceptable to all. It is a sign of the quality of UNECE standards that in many cases they have served as a basis for European Union, Codex Alimentarius and OECD standards.

The UNECE standards for Meat occupy a special place because of the complexity of the subject: a large number of product options can be specified by the buyer and the quality of the final product depends to a large extent on the way the meat is cut.

The standards offer, for the first time, internationally agreed specifications written in a consistent, detailed and accurate manner using anatomical names to identify cutting lines. Comprehensive colour photographs and diagrams are included to facilitate practical application of the standards.

The standards also define a product code allowing all relevant information to be combined in a 20-digit string. In developing this code UNECE cooperated closely with EAN International, a not-for-profit private sector organization that supports supply chain systems with globally unique identification codes and electronic communications (e.g. bar-codes).

The standardization of the trading language is the foundation which allows the meat industry to adopt modern data transfer methods and streamline the flow of information and product throughout the supply chain.

Pilot applications of the standard in Australia and New Zealand have shown that the correct application of the standard leads to fewer rejected products, satisfied customers and repeat business.

I hope that the new edition of the UNECE Standard for Chicken Meat – Carcasses and Parts will contribute substantially to the facilitation of fair international trade.

Brigita Schmögnerová
Executive Secretary

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UNECE would also like to acknowledge the special contribution of the delegation of the United States for preparing the first draft version of this standard and the photographs.



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UNECE STANDARD

CHICKEN MEAT

CARCASES AND PARTS

1. INTRODUCTION

1.1 UNECE standards for meat products

- 1) The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. Since the texts will be updated regularly, meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the UNECE secretariat (see annex I for the address).
- 2) This text has been prepared under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards that UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist/or are in different stages of development, and their code for use in the UNECE meat code (see chapter 4).

For further information please visit the UNECE website at:

www.unece.org/trade/agr/standard/meat/meat_e.htm

Annex II contains a description of the EAN/UCC system, which contains a specific application identifier for the implementation of the UNECE Code.

Species	Species code (Data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

1.2 Scope

- 1) This standard recommends an international language for raw (unprocessed) chicken (*Gallus domesticus*) carcasses and parts (or cuts) marketed as fit for human consumption. Products with added ingredients or “chicken preparations” are not included. The standard provides purchasers with a variety of options for meat handling, packing and conformity assessment, which correspond to good commercial practice for meat and meat products intended to be sold in international trade.
- 2) To market chicken carcasses and parts across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The standard does not attempt to prescribe those aspects which are covered elsewhere, and throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.
- 3) The standard contains references to other international agreements, standards and codes of practice which have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters which fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the competent international reference concerning health and sanitation requirements.

1.3 Application

- 1) Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality-control system designed to assure compliance.
- 2) For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third party to ensure product compliance with a purchaser’s specified options. The standard includes photographs of carcasses and selected commercial parts/cuts to facilitate a better understanding of the provisions with a view to ensuring wide application in international trade.

1.4 Adoption and publication history

- 1) Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted this text at its 59th session (Reference: TRADE/WP.7/2003/6).
 - 2) UNECE Standards for meat undergo complete review three years after publication. If necessary, new editions are published following the review. Changes requiring immediate attention are published on the UNECE home page at: www.unece.org/trade/agr/standard/meat/meat_e.htm
-

2. MINIMUM REQUIREMENTS

1) All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

2) Carcasses and parts items must be:

- Free from any foreign material (e.g. glass, rubber, metal¹).
- Free of foreign odours.
- Free of fecal contamination .
- Free of improper bleeding.
- Free of viscera, trachea, esophagus, mature reproductive organs, and lungs.²
- Practically free of feathers and haemorrhaging.³
- Free of freezer burn.⁴
- Free of gall discoloration.³

¹ When specified by the purchaser, meat items will be subject to metal particle detection.

² Unless these organs are inherent to the item specified.

³ This can only be allowed if disclosed by the seller and as permitted by national legislation and by the quality or grade selected.

⁴ Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), and / or tactile properties (dry, spongy).

3. PURCHASER SPECIFIED REQUIREMENTS

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Chicken Code (see chapter 4). The UNECE Code for chicken meat packing is described in chapter 5.

3.1 Additional requirements

Additional purchaser specified requirements that are either not accounted for in the code (e.g. if code 9 «other» is used) or that provide additional clarification to the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for chicken in data field 1 as defined in 1.1 (2) is 70.

3.3 Product/part

■ 3.3.1 Product/part code

The four-digit product code in data field 2 is defined in Chapter 6.

■ 3.3.2 Bone

Chicken carcasses and parts vary in presentation for bone as follows:

Bone code (data field 3a)	Category	Description
0	Not specified	
1	Bone-In	Product has no bones removed
2	Partially Boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed
4-9	Codes not used	

■ 3.3.3 Skin

Chicken carcasses and parts are available for trade with skin (skin-on) or without skin (skinless). Skin-on carcasses and parts are available in skin colors “yellow” and “white.” Skin options are:

Skin code (data field 3b)	Category	Description
0	Not specified	
1	Skin-On, color not Specified	Product with skin that is either whitish or yellowish in color; white skin and yellow skin product shall not be mixed in the same lot without the consent of the buyer
2	Skin-On, White Skin	Product with skin that has a whitish color (Figure 1)
3	Skin-On, Yellow Skin	Product with skin that has yellowish color (Figure 2)
4	Skinless	Product with all skin removed (Figure 3)
5-9	Codes not used	

Whole Bird with White Skin



Whole Bird with Yellow Skin



Skinless Whole Bird



3.4 Refrigeration

Chicken carcasses and parts may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick⁵) deep frozen without ice glazing, or individually (quick⁵) deep frozen with ice glazing. Not all categories may be used by all regions. Depending on refrigeration method used, tolerances for product weight to be agreed between the buyer and seller. It is the responsibility of the operator to ensure that ambient temperatures are such throughout the supply chain to ensure uniform internal product temperatures as follows:

Refrigeration code (Data Field 4)	Category	Description
1	Chilled	Internal product temperature maintained at not less than - 2 °C or more than + 4.0 °C at all times following the post-slaughter chilling process.
2	Chilled, with Ice Added	Internal product temperature maintained at not less than - 1.5 °C or more than +4.0 °C at all times following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice).
3	Chilled, with Dry Ice (CO ₂) Added ⁶	Internal product temperature maintained at not less than - 2 °C or more than + 4.0 °C at all times following the post-slaughter chilling process and packed in a container with dry ice (CO ₂).
4	Lightly Frozen ⁷	Internal product temperature maintained at not less than - 12.0 °C or more than - 1.5 °C at all times after freezing.
5	Frozen	Internal product temperature maintained at - 12 °C or less at all times after freezing.
6	Deep Frozen	Internal product temperature maintained at - 18 °C or less at all times after freezing.
7	Individually (Quick ⁵) Deep Frozen, without Ice Glazing	Product is individually frozen before packing and maintained at an internal temperature - 18 °C or less at all times after freezing.
8	Individually (Quick ⁵) Deep Frozen, with Ice Glazing	Product is individually frozen before packing and maintained at an internal temperature - 18 °C or less at all times after freezing. Ice glazing methodology and labelling terminology must be agreed between the buyer and seller. The methodology used and any weight pick-up due to ice glazing must be declared on the product description/label.
9	Other	Can be used to describe any other refrigeration agreed between buyer and seller.

⁵ Timelines and temperatures for individually (quick) deep frozen shall conform to relevant legislation of the importing country. Example: To meet the relevant European Union legislation (see Dir 89/108/EEC) the temperature shall be achieved at a minimum rate of 5 mm/hour.

⁶ The dry ice shall not be in direct contact with the product.

⁷ This method of refrigeration shall only be used for short-term storage for retail.

3.5 Production history

■ 3.5.1 Traceability

The requirements concerning production history specified by the purchaser of production that may be require traceability systems to be in place. Traceability requires a verifiable method of identification of products or batches of products at all relevant stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with the provisions concerning conformity assessment requirements of section 3.8.

■ 3.5.2 Chicken category

Chicken category code (data field 5)	Category	Description
0	Not specified	
1	Very young chickens	Less than 4 weeks of age
2	Young chickens	Less than 12 weeks of age, tip of sternum is flexible (not ossified)
3	Roasters	Less than 12 weeks of age, tip of sternum is less flexible (partly ossified) than for young chicken category
4	Capons 1	Surgically neutered chickens, less than 4 months of age
5	Capons 2	Surgically neutered chickens, more than 140 days of age In the EU, capons must be older than 140 days
6	Egg-laying hens	More than 10 months of age
7	Breeding hens and roosters	More than 10 months of age
8	Code not used	
9	Other	

■ 3.5.3 Production system

The purchaser may specify a production system. In any case, the production has to be in conformity with the regulation in force in the **importing country**. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	Category ⁸	Description
0	Not specified	
1	Conventional	Chickens are raised in heated and either ventilated or open-sided growing houses.
2	Free Range 1	Chickens from slow maturing breeds raised with specified low density indoors and outdoors with unrestricted diurnal outdoor access for at least half of their total life. The feed must contain at least 70% cereals. The minimum slaughter age is 56 days.
3	Free-range 2	Chickens are raised in heated and either ventilated or open-sided growing houses with access to the outdoors
4	Pastured/pasture-raised	Chickens are raised outdoors utilizing movable enclosures located on grass.
5	Organic ⁹	Production methods that conform to the legislation of the importing country concerning organic production.
6-8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller.

⁸ In order to indicate types of farming on the labelling, this should be conformed to relevant legislation of the importing country e.g.: European Union Regulation (EEC) No 1538/1991 for all categories except for organic for which Regulation (EC) No 1804/1999 applies (available at <http://europa.eu.int/eur-lex>).

⁹ Organic production systems include specific feeding systems. The option "organic" is therefore not repeated under feeding system.

■ 3.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulation in force in the importing country. If no such regulation exists the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	Description
00	Not specified
01	Conventional
02-09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free
17-29	Codes not used
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34-49	Codes not used
50	GP free
51	GP & GMO free
52-59	Codes not used
60	GMO free
61-98	Codes not used
99	Can be used to describe any other feeding system agreed between buyer and seller.

FM free	Free from fish meal.
IAO free	Free from ingredients of animal origin.
GP free	Free from growth promoters.
GMO free	Free of products derived from genetically modified organisms.

The definitions of the terms above have to be in conformity with the legislation of the importing country.

■ 3.5.5 Slaughter system

Slaughter system code (data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunned prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4-8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller.

■ 3.5.6 Chilling system

The purchaser may specify chilling systems as indicated in the table below.

The following chilling systems may cause weight gain through technically unavoidable water retention. The product description/label must contain the percentage of water contained in the product if it exceeds the technological limits as defined in the legislation of the importing country. If such legislation does not exist those limits must be agreed between buyer and seller. The methods used for the determining of the water content must be agreed between buyer and seller.¹⁰

Chilling system code (data field 9)	Category	Description
0	Not specified	
1	Immersion chilled (no additives)	Product chilled by movement through reverse-flowing cold water
2	Immersion chilled (additives)	Product chilled by movement through reverse-flowing cold water containing anti-microbiological agents
3	Air chilled (no additives)	Product chilled by cold air
4	Air chilled (additives)	Product chilled by cold air containing anti-microbiological agents
5	Air-spray chilled (no additives)	Product chilled by cold air interspersed with fine water spray
6	Air-spray chilled (additives)	Product chilled by cold air interspersed with fine water spray containing anti-microbiological agents
7-8	Codes not used	
9	Other	Can be used to describe any other chilling system agreed between buyer and seller.

¹⁰ Relevant methods can be found at the following sites: article 9 of the E.U. Regulation (EEC) 1538/91(consolidated text available at : <http://europa.eu.int/eur-lex>).

■ 3.5.7 Anti-microbiological treatments

The following treatments may take place before or after chilling. These can include physical, chemical or biological treatments either separately or in combination, meeting relevant legislation in the importing country.

Treatment code (data field 10)	Category	Description
0	Not specified	
1	Without any anti-microbial treatment	No anti-microbial treatment has been used.
2	With specified anti-microbial treatment(s)	The specific treatment(s) must be agreed upon between buyer and seller.
3-9	Codes not used	

3.6 Quality level

■ 3.6.1 Definition of codes

A quality level for carcasses or parts can be specified as follows:

Quality code (data field 11)	Category	Description
0	Not specified	The minimum conditions in chapter 2 have to be complied with.
1	Quality Level #1	Product meets highest quality level ¹¹
2	Quality Level #2	Product meets second quality level ¹¹
3-8	Codes not used	
9	Other	Other quality level or system agreed between buyer and seller

¹¹If used, the quality level should conform to relevant legislation of the importing country e.g.:

- European Union Reg. No. 1538/1991 (consolidated version) article 6 as available at <http://europa.eu.int/eur-lex>
- United States Classes, Standards, and Grades for Poultry AMS 70.200 et seq., as available at <http://www.ams.usda.gov/poultry/standards>

If such legislation does not exist, the definition of the quality level should be agreed between buyer and seller.

3.7 Labelling information to be mentioned on or fixed to the marketing units of chicken carcasses and parts

■ 3.7.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following list contains information that must be listed on product labels on packed chicken carcasses and parts:

- Name of the product
- Health stamp / inspection stamp
- Sell-by / use-by date as required by each country
- Storage conditions: e.g. "Store at or below XX °C"
- Appropriate identification of packer, distributor or dispatcher
- Net weight in Kg (and optionally Lbs)
- Percentage of additional water conforming to section 3.5.6

■ 3.7.2 Other product claims

Other product claims may be listed on product labels as required by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following.

- Country of birth
 - Country(ies) of raising
 - Country of slaughter
 - Country(ies) of processing/cutting
 - Country(ies) of packing
 - Country of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
 - Production and feeding systems
 - Processing/packaging date
 - Quality/grade/classification
 - Slaughtering procedures
 - Chilling system
-

3.8 Provisions concerning conformity assessment requirements

The purchaser may request third-party conformity assessment of the product's quality/grade/classification, purchaser-specified options of the trade standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/Grade/Classification Conformity Assessment (Quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade Standard Conformity Assessment (Trade Standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

Chicken or batch identification conformity assessment (chicken /batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Chicken /batch identification (chicken /batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and chicken /batch ID conformity assessment
6	Trade standard and chicken /batch ID conformity assessment
7	Quality, trade standard, and chicken /batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR CHICKEN MEAT

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for chicken meat has 14 fields and 20 digits (2 digits unused) and is a combination of the codes defined in chapter 3.

No.	Name	Section	Code Range
1	Species	3.2	70
2	Product/part	3.3/ 5	0000 – 9999
3a	Bone	3.3.2	0 – 9
3b	Skin	3.3.3	0 – 9
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Chilling system	3.5.6	0 – 9
10	Anti-microbiological treatment	3.5.7	0 – 9
11	Quality	3.6	0 – 9
12	Field not used	-	0 – 9
13	Field not used	-	0 – 9
14	Conformity assessment	3.8	0 – 9

4.2 Example

The following example describes: a deep-frozen, yellow-skin, whole young chicken with giblets, which was organically grown and raised, with no fishmeal used in the feed, air chilled without additives, and without anti-microbial treatments. The chicken is of the highest quality and the quality and trade standard are to be certified by a company specified by the buyer.

This item has the following UNECE Chicken Meat Code: **70010113625100311004**

No.	Name	Requirement	Value
1	Species	Chicken	70
2	Product/part	Whole Bird	0101
3a	Bone	Bone-In	1
3b	Skin	Skin-On, Yellow Skin	3
4	Refrigeration	Deep Frozen	6
5	Category	Young Chicken	2
6	Production system	Organic	5
7	Feeding system	Fish Meal Free	10
8	Slaughter system	Not Specified	0
9	Chilling system	Air Chilled, No Additives	3
10	Anti-microbiological treatment	No Anti-Microbial Treatments Used	1
11	Quality	Highest Quality	1
12	Field not used	-	0
13	Field not used	-	0
14	Conformity assessment	Quality and Trade Standard Conformity Assessment	4

5. PROVISIONS CONCERNING PACKING, STORAGE AND TRANSPORT

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, to the thermal condition of the chicken carcasses and parts (chilled or frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP).

5.1 Piece weight

A “piece” is a whole bird, a bird cut into pieces, or a part from a bird as specified by the product description. The weight can also be indicated as a weight range. Definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Buyer and seller may agree on individual product piece weight as follows:

Piece weight code (data field P1)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

5.2 Primary packaging

The primary packaging is in direct contact with the product and is used to segregate the product into consumer- or institutional-sized units, and is placed inside a shipping container during transport. One or more pieces may be enclosed in the primary packaging. The primary packaging may be specified as follows:

Primary packaging code (data field P2)	Category	Description
00	Not specified	
01	Plastic Bag	Packaging made from flexible, plastic film to enclose product that is closed by commercial methods. A plastic-film liner in a box is considered part of the shipping container and not an internal package.
02	Plastic Bag, Vacuum packaged	Plastic bag or other similar material that adheres to the product through the removal of air by vacuum and a heat-sealing closure.

Primary packaging code (data field P2)	Category	Description
03	Plastic Bag, Resealable	Plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed.
04	Plastic Bag, with Modified Atmosphere	Plastic bag or other similar material that is filled with a gas and sealed to assist in maintaining product quality.
05	Bubble Pack, Portion Control	Plastic bag or other similar material that is used to enclose individual servings of the product.
06	Tray Pack	Flat bottom, tray-shaped container made of polystyrene or other similar plastic material. Product is placed in the tray and then over-wrapped with a plastic film that encloses the product. A moisture-absorbing pad may be placed in the tray under the product to absorb excess moisture.
07	Tray Pack, with Modified Atmosphere	Shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad, then over-wrapped with a plastic film that encloses the tray and the product, and gas is added and the package sealed to assist in maintaining product quality.
08	Cup/Tub	Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure.
09	Carton	Paper container that holds product and is packed inside a packing container. The carton may: (1) have an impregnated and/or coated wax surface, or (2) be lined with a plastic-film or other polyethylene bag. The carton is closed using commercial methods. If this packaging is selected, the purchaser must also specify the type of packing container into which the carton is placed.
10-97	Codes not used	
98	Not packaged	Product is not packaged into consumer- or institutional-sized units, (e.g. product is packed directly in a packing container such as a returnable plastic container, lined box, or bulk bin).
99	Other	

5.3 Consumer labelling

Consumer labelling of the primary package may be specified as follows:

Consumer labelling code (data field P3)	Category/Description
0	Not specified
1	Labelled: consumer labels shall be present on packages. They must be in accordance with the requirements of the country of destination.
2	Not labelled
3-9	Codes not used

5.4 Weight of the primary package

The weight of the primary package contents is the sum of the weight of the pieces contained, as defined in 5.1.

The weight can also be indicated as a weight range. In this case the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Primary package weight code (data field P4)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

5.5 Secondary packaging

Secondary packaging is used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. Secondary packages must be labelled in accordance with the requirements of the country of destination. Secondary packagings may be specified as follows:

Secondary packing code (data field P5)	Category	Description
0	Not specified	
1	Box, Unlined and Unwaxed	Container made from corrugated paper. Closed using tape, straps, or other commercially acceptable methods.
2	Box, Lined and Unwaxed	Corrugated paper container that has a plastic-film bag lining the inside of the container. Closed using tape, straps, or other commercially acceptable methods.
3	Box, Unlined and Waxed	Corrugated paper box impregnated and/or coated with wax to waterproof the container. Closed using tape, straps, or other commercially acceptable methods.
4	Container, Returnable	Container or “tote” made of plastic or other authorized material that is recovered by the processor after delivery.
5	Bulk Bin, Non-Returnable	Large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag.
6	Bulk Bin, Returnable	Large container made of plastic or other authorized material that is recovered by the processor after delivery.
7-8	Codes not used	
9	Other	

5.6 Secondary package weight

Secondary package weight is specified in kilograms as five digits with one decimal place (0000.0 kg.). Secondary package weight tolerances and weight ranges to be determined by the buyer and seller as noted in 5.1.

Secondary package weight code (data field P6)	Category/Description
00000	Not specified
00001-99999	Specify five-digit piece weight (0000.0) in kilograms

5.7 Poultry meat packaging and packing coding format

The following table demonstrates the general application of the coding format for describing packaging and packing for chicken:

Data field	Description	Section	Code range
P1	Piece Weight	5.1	0-9
P2	Primary Packaging	5.2	00-99
P3	Primary Package Labelling	5.3	0-9
P4	Primary Package Weight	5.4	0-9
P5	Secondary Packaging	5.5	0-9
P6	Secondary Package Weight	5.6	00000-99999

6. CARCASSES AND PARTS DESCRIPTIONS

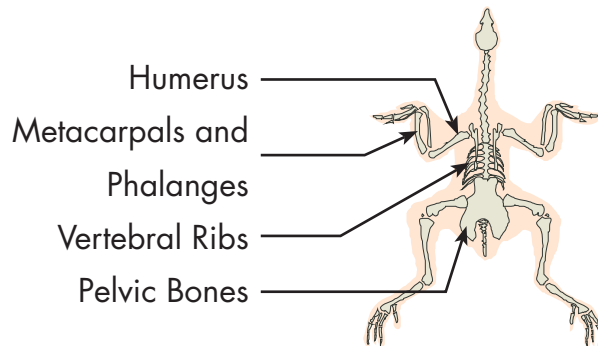
6.1 Multilingual index of products

Item	English	Page	French	Russian	Spanish
0101	Whole Bird	22	Poulet entier	Тушка потрошенная комплектом потрохови шейей	Pollo entero
0102	Whole Bird w/out Giblets (W.O.G.)	22	Poulet entier sans abats	Тушка потрошенная	Pollo entero sin menudencias
0103	Boneless Whole Bird w/out Wings & Giblets	22	Poulet entier désossé, sans abats ni ailes	Тушка потрошенная обваленная без крыльев	Pollo entero deshuesado sin alas ni menudencias
0104	Whole Bird. w/ Long-Cut Drumsticks	23	Poulet entier sans abats avec pilons coupe longue	Тушка потрошенная с низким срезом голеней	Pollo entero sin menudos con corte largo de piernas
0105	Whole Bird. w/ Half Neck	23	Poulet entier sans abats avec demi cou	Тушка потрошенная с половиной шеи	Pollo entero sin menudos con medio cogote
0106	Whole Bird. w/ Whole Neck	23	Poulet entier sans abats avec cou entier	Тушка потрошенная с целой шейей	Pollo entero sin menudos con cogote entero
0107	Whole Bird. w/ Head	24	Poulet entier sans abats avec tête	Тушка потрошенная с головой	Pollo entero sin menudos con cabeza
0108	Whole Bird. w/ Head & Feet	24	Poulet entier sans abats avec tête et pattes	Тушка потрошенная с головой и ногами	Pollo entero sin menudos con cabeza y patas
0201	2-Piece Cut-Up (Split Bird)	24	Découpé en deux (demi poulet)	Тушка, разделанная пополам (полутушка)	Pollo en mitades
0202	4-Piece Cut-Up (Quartered Bird)	25	Découpé en quatre (quart de poulet)	Тушка, разделанная на 4 части (четвертина)	Pollo en cuartos
0203	6-Piece Cut-Up	25	Découpé en six	Тушка, разделанная на 6 частей	Pollo trozado en 6 sin alas
0204	8-Piece Cut-Up, Traditional	25	Découpé en huit, mode traditionnel	Тушка, разделанная на 8 частей традиционно	Pollo trozado en 8 tradicional
0205	8-Piece Cut-Up, Non-Traditional	26	Découpé en huit, mode non traditionnel	Тушка, разделанная на 8 частей нетрадиционно	Pollo trozado en 8 no tradicional
0206	9-Piece Cut-Up, Traditional	26	Découpé en neuf, mode traditionnel	Тушка, разделанная на 9 частей традиционно	Pollo trozado en 9 tradicional
0207	9-Piece Cut-Up, Country-Cut	26	Découpé en neuf, mode rustique	Тушка, разделанная на 9 частей, разделка «кантри»	Pollo trozado en 9 corte rural
0208	10-Piece Cut-Up	27	Découpé en dix	Тушка, разделанная на 10 частей	Pollo trozado en 10
0301	Front Half	27	Moitié antérieure	Передняя часть	Mitad delantera
0302	Front Half w/out Wings (Whole Breast with Back)	27	Moitié antérieure sans ailes	Передняя полутушка без крыльев (полная грудка и прилегающая часть спинки)	Mitad delantera sin alas
0401	Back Half	28	Moitié postérieure	Задняя часть	Mitad trasera
0402	Back Half w/out Tail	28	Moitié postérieure sans croupion	Задняя полутушка без гузки	
0501	Breast Quarter	28	Quart antérieur	Передняя четвертина	Pechuga
0502	Split Breast w/Back Portion	29	Quart antérieur sans aile	Передняя четвертина без крыла	Media pechuga
0601	Whole Breast w/Ribs & Tenderloins	29	Poitrine entière avec côtes et filets	Целая грудка с ребрами и малым филе	Pechuga entera con costillas
0602	Bone-in Whole Breast w/ Ribs and Wings	29	Poitrine entière non désossée avec côtes et ailes	Необваленная целая грудка с ребрами и крыльями	Pechuga entera con costillas y alas
0603	Boneless Whole Breast w/ Rib Meat, w/out Tenderloins	30	Poitrine entière désossée avec viande de côtes, sans filets	Обваленная грудка с реберным мясом без малого филе	Supremas enteras con carne de costillas, sin filete
0604	Boneless Whole Breast w/ Tenderloins	30	Poitrine entière désossée avec filets	Обваленная грудка с малым филе	Supremas enteras con filete
0605	Boneless Whole Breast w/out Tenderloins	30	Poitrine entière désossée sans filets	Обваленная грудка без малого филе	Supremas enteras sin filete
0701	Bone-in Split Breast w/ Ribs	31	Moitié de poitrine non désossée avec côtes	Половина грудки с ребрами	Media pechuga con costillas
0702	Bone-in Split Breast w/ Ribs & Wing	31	Moitié de poitrine non désossée avec côtes et aile	Половина грудки с ребрами и крылом	Media pechuga con costillas y alas
0704	Boneless Split Breast w/out Rib Meat	31	Moitié de poitrine désossée sans viande de côtes	Обваленная половина грудки без реберного мяса	Media pechuga parcialmente desosada
0705	Partially Boneless Split Breast w/ Rib Meat & First Wing Segment	32	Moitié de poitrine partiellement désossée avec viande de côtes et premier segment d'aile	Частично обваленная половина грудки с реберным мясом и плечевой частью крыла («Воздушная» грудка или французская разделка)	Media pechuga parcialmente desosada con primer segmento del ala
0801	Tenderloin (Inner Fillet, Tender, Small Fillet)	32	Filet	Внутреннее (малое) филе	Filete (tierno, pequeño filete)
0802	Tenderloin (Inner Fillet, Tender, Small Fillet) w/Tendon Tip Off	32	Filet avec tendon sectionné	Внутреннее (малое) филе с удаленным кончиком сухожилия	Filete sin punta de tendón
0901	Leg w/ Back Portion (Leg Quarter)	33	Quart cuisse	Задняя четвертина	Muslo con pierna

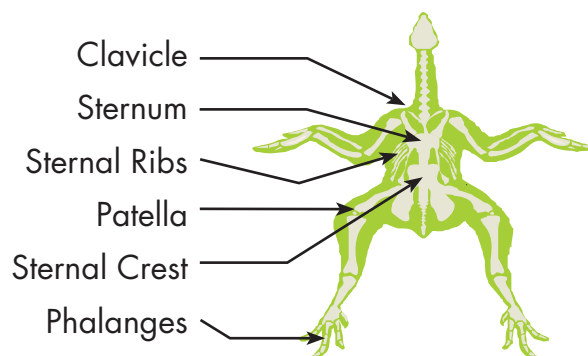
Item	English	Page	French	Russian	Spanish
0902	Leg w/ Back Portion w/out Tail (Leg Quarter w/out Tail)	33	Quart cuisse sans croupion	Задняя четвертина без гузки	Muslo con pierna sin rabadilla
0903	Leg w/ Back Portion w/out Tail or Abdominal Fat	33	Quart cuisse sans croupion ni graisse abdominale	Задняя четвертина без гузки и брюшного жира	Muslo con pierna sin rabadilla ni grasa abdominal
0904	Long-Cut Drumstick & Thigh Portion w/Back	34	Pilon coupe longue et partie de haut de cuisse avec dos	Голень с длинным срезом и частью бедра со спинкой	Muslo con pierna seccionado en dos
1001	Whole Leg (Short-Cut Leg)	34	Cuisse entière	Окорочок	Pierna entera
1002	Whole Leg w/ Abdominal Fat	34	Cuisse entière avec graisse abdominale	Окорочок с брюшным жиром (задняя часть без спинки)	Pierna entera con grasa abdominal
1003	Whole Leg, Long-Cut	35	Cuisse entière coupe longue	Окорочок с длинным срезом	Pierna entera, corte largo
1004	Whole Leg, w/ Thigh/Drumstick Incision (Short-Cut Sujire)	35	Cuisse entière avec incision du haut de cuisse et du pilon	Окорочок с надрезанной мышцей бедра/голень	Pierna entera con muslo con incision en la parte alta del muslo
1005	Whole Leg, Long-Cut, w/ Thigh/ Drumstick Incision (Long-Cut Sujire)	35	Cuisse entière coupe longue avec incision du haut de cuisse et du pilon	Окорочок с длинным срезом с надрезанной мышцей бедра/голень	Pierna entera, corte largo con incision
1101	Thigh	36	Haut de cuisse	Бедро	Muslo
1102	Bone-in Thigh w/ Back Portion (Thigh Quarter)	36	Haut de cuisse non désossé avec partie de dos	Необваленное бедро с частью спинки	Muslo con hueso con carcasa trasera
1103	Boneless Thigh, Trimmed	36	Haut de cuisse désossé paré	Обваленное жилованное бедро	Muslo desosado
1104	Boneless Thigh, Squared	37	Haut de cuisse désossé découpé en carré	Обваленной бедро квадратной формы	Muslo desosado cortado cuadrado
1105	Boneless Thigh, Trimmed & Squared	37	Haut de cuisse désossé paré et découpé en carré	Обваленное жилованное бедро квадратной формы	Muslo desosado en dos trozos
1201	Drumstick	37	Pilon	Голень	Pierna
1202	Slant-Cut Drumstick	38	Pilon coupe oblique	Кососрезанная голень	Pierna corte oblicuo
1301	Whole Wing	38	Aile entière	Крыло	Ala entera
1302	1st & 2nd Segment Wing (V-Wing)	38	Premier et deuxième segments d'aile	Плечевая и локтевая части крыла, соединенные V-образно	1er y 2º segmento del ala (ala en V)
1303	2nd & 3rd Segment Wing (2-Joint Wing)	39	Deuxième et troisième segments d'aile	Соединенные локтевая часть и кисть крыла	2º y 3er segmento del ala
1304	1st Segment Wing (Wing Drumette)	39	Premier segment d'aile	Плечевая часть крыла («драммет», плечо)	1er segmento del ala (Drumette)
1305	2nd Segment Wing (Wing Flat)	39	Deuxième segment d'aile	Локтевая часть крыла («флэт»)	2º segmento del ala
1306	3rd Segment Wing (Wing Tip)	40	Troisième segment d'aile	Кисть крыла (кончик, флиппер)	3er segmento del ala (punta de ala)
1307	1st Segment & 2nd Segment Wings	40	Premiers et deuxièmes segments d'aile (séparés)	Разделенные плечевая и локтевая части крыла	Primeros y segundos segmentos del ala separados
1308	Wings w/ Back Attached, whole	40	Ailes avec dos attaché	Крылья с прилегающей частью спинки (разделка «пикистрелли»)	Alas con carcasa trasera
1401	Stripped Lower Back	41	Bas de dos dépouillé	Нижняя часть спинки после частичной или полной обвалки	Carcasa trasera sin carne
1402	Lower Back	41	Bas de dos	Нижняя часть спинки	Carcasa trasera
1403	Upper Back	41	Haut de dos	Верхняя часть спинки	Carcasa delantera
1404	Whole Back	42	Dos entier	Спинка	Carcasa entera sin costillas
1501	Tail	42	Croupion	Гузка	Rabadilla
1601	Neck	42	Cou	Обработанная шея	Cogote
1701	Head	43	Tête	Обработанная голова	Cabeza
1801	Processed Paws	43	Parties inférieures de pattes préparées	Обработанные плюсны ног	Patas procesadas
1802	Processed Feet	43	Pattes préparées	Обработанные лапки	Patas largas procesadas
1803	Unprocessed Paws	44	Parties inférieures de pattes non préparées	Необработанные плюсны ног	Patas sin procesar
1804	Unprocessed Feet	44	Pattes non préparées	Необработанные ноги	Patas largas sin procesar
1901	Gizzards, Processed	44	Gésiers, coupe mécanique	Обработанный мышечный желудок	Panzas cortadas mecánicamente
1902	Gizzards, Butterfly-Cut	45	Gésiers, coupe en papillon	Мышечный желудок, обработанный и разрезанный в виде бабочки	Panzas, corte mariposa
1903	Gizzards, V-Style Cut	45	Gésiers, coupe en V	Мышечный желудок, обработанный и V-образно разрезанный	Panzas, corte en V
2001	Livers	45	Foies	Печень обработанная	Hígados
2101	Hearts, Cap Off	46	Cœurs, sans «coiffe»	Сердце обработанное без верхушки аортального клапана	Corazones sin casquete
2102	Hearts, Cap On	46	Cœurs, avec «coiffe»	Сердце обработанное	Corazones con casquete
2201	Testes (Fries, Testicles)	46	Testicules	Семенники	Testículos
2301	Breast Skin	47	Peau de poitrine	Кожа грудки	Piel de la pechuga
2302	Thigh/Leg Skin	47	Peau de haut de cuisse/cuisse	Кожа бедра/окорочка	Piel del muslo y la pierna
2303	Body Skin	47	Peau de corps	Кожа тушки	Piel del cuerpo
2401	Abdominal Fat (Leaf Fat)	48	Graisse abdominale	Брюшной жир (листовой жир)	Grasa abdominal
4001	2-Product Combinations	48	Combinaison de deux produits	Набор из двух видов продуктов	Combinación de dos productos
4002	3-Product Combinations	49	Combinaison de trois produits	Набор из трех видов продуктов	Combinación de tres productos
4003	4-Product Combinations	49	Combinaison de quatre produits	Набор из четырех видов продуктов	Combinación de cuatro productos

6.2 Chicken skeletal diagram explanation

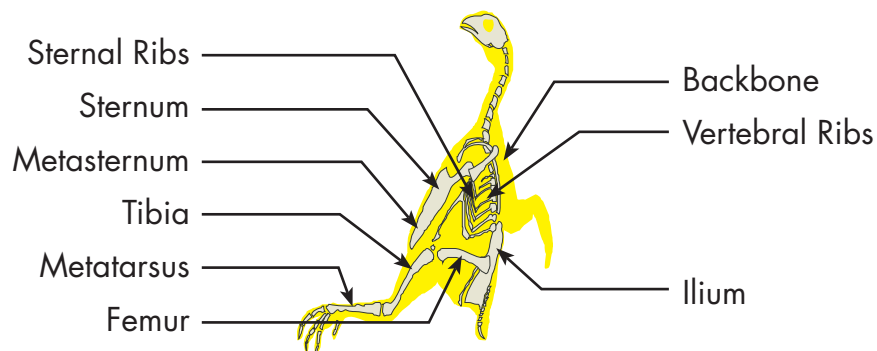
Two of the three skeletal diagrams of a whole chicken shown below are used to illustrate the composition of each poultry product. These three diagrams show the major bones of the chicken in dorsal or in back view (in pink), ventral or breast view (in green) and lateral or side view (in yellow). The shaded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



Dorsal View



Ventral View



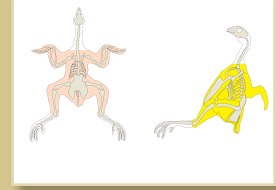
Lateral View

6.3 Chicken Meat Parts

0101 WHOLE BIRD



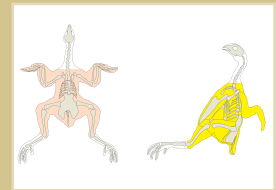
A "whole bird" consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present. The neck with or without skin and gizzard, heart and liver (giblet pack) are included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



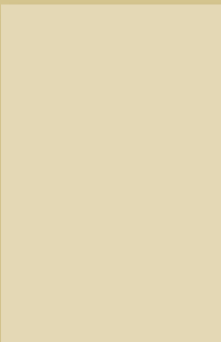
0102 WHOLE BIRD WITHOUT GIBLETS (W.O.G.)



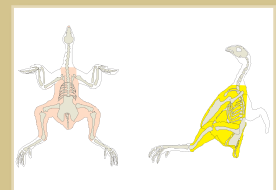
A "whole bird without giblets" consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and neck with skin, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.



0103 BONELESS WHOLE BIRD WITHOUT GIBLETS (W.O.G.) OR WINGS



A "boneless whole bird without giblets or wings" consists of an intact carcass with the breast, thigh and drumstick meat. The head and neck with skin, wings, feet, gizzard, heart and liver, oil gland and tail are removed.



0104 WHOLE BIRD WITHOUT GIBLETS (W.O.G.), WITH LONG-CUT DRUMSTICKS (SHANK)



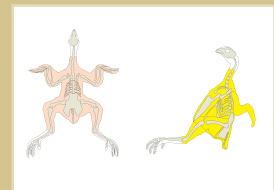
A "whole bird without giblets, with long-cut drumsticks" consists of an intact carcass with all parts, including the breast, thighs, long-cut drumsticks, wings, back, and abdominal fat. The head and neck with skin, paws, gizzard, heart and liver are removed. The tail may or may not be present.



0105 WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HALF NECK



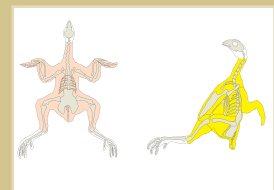
A "whole bird without giblets with half neck" consists of an intact carcass with one-half of the neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, one-half of the neck, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.



0106 WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH WHOLE NECK



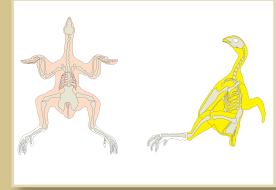
A "whole bird without giblets with whole neck" consists of an intact carcass with the neck attached with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.



0107 WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HEAD



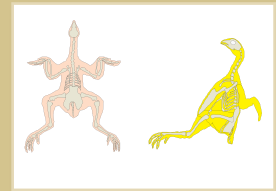
A "whole bird without giblets with head" consists of an intact carcass with the head attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.



0108 WHOLE BIRD WITHOUT GIBLETS (W.O.G.) WITH HEAD AND FEET



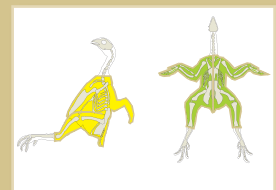
A "whole bird without giblets with head and feet" consists of an intact carcass with the head and feet attached. All parts, including the breast, thighs, drumsticks, wings, back and abdominal fat are also attached. The gizzard, heart and liver are removed. The oil gland and tail may or may not be present.



0201 TWO-PIECE CUT-UP (SPLIT BIRD)



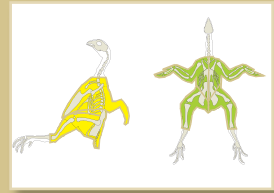
A "2-piece cut-up chicken" is produced by splitting a whole bird without giblets (0102) end to end through the back and breast to produce approximately equal left and right carcass halves. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0202 FOUR-PIECE CUT-UP (QUARTERED BIRD)



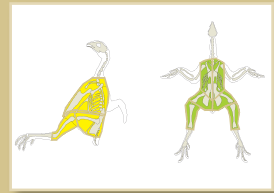
A "4-piece cut-up chicken" is produced by cutting a whole bird without giblets (0102) into 2 breast quarters with wings attached and 2 leg quarters. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0203 SIX-PIECE CUT-UP



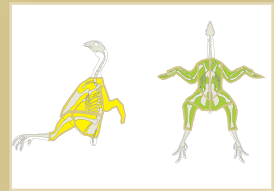
A "6-piece cut-up chicken" is produced by cutting a whole bird without giblets (0102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion. The wings are removed. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



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.



0205 EIGHT-PIECE CUT-UP, NON-TRADITIONAL

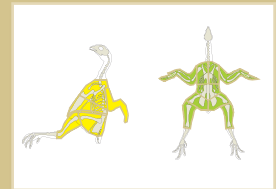
An "8-piece non-traditional cut-up chicken" is produced by cutting a whole bird without giblets (0102) into eight pieces specified by the buyer or seller. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.

**0206 NINE-PIECE CUT-UP, TRADITIONAL**

A "9-piece traditional cut-up chicken" is produced by cutting a whole bird without giblets (0102) into 1 breast portion containing the clavicle, 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.

**0207 NINE-PIECE CUT-UP, COUNTRY-CUT**

A "9-piece country-cut cut-up chicken" is produced by cutting a whole bird without giblets (0102) into 1 lower breast portion, 2 upper split breast portions (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.



0208 TEN-PIECE CUT-UP



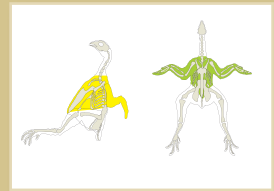
A "10-piece cut-up chicken" is produced by cutting a whole bird without giblets (0102) into 4 equal breast portions with back and ribs, 2 thighs with back portion, 2 drumsticks, and 2 wings. The oil gland, tail, and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0301 FRONT HALF



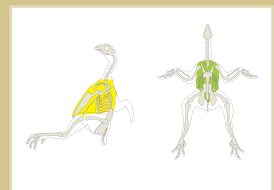
A "front half" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and both wings attached.



0302 FRONT HALF WITHOUT WINGS (WHOLE BREAST WITH BACK)



A "front half without wings" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.



0401 BACK HALF (SADDLE)

A "back half" is produced by cutting a whole bird without giblets (0102) 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. The oil gland may or may not be removed.

**0402 BACK HALF WITHOUT TAIL (SADDLE)**

A "back half without tail" is produced by cutting a whole bird without giblets (0102) 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.

**0501 BREAST QUARTER**

A "breast quarter" is produced by cutting a front half (0301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.



0502 SPLIT BREAST WITH BACK PORTION



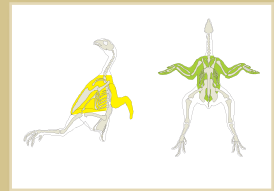
A "split breast with back portion" is produced by cutting a front half without wings (0302) along the sternum and back into two approximately equal portions. The split breast with back portion consists of half of a breast with a portion of the back attached.



0601 WHOLE BREAST WITH RIBS AND TENDERLOINS



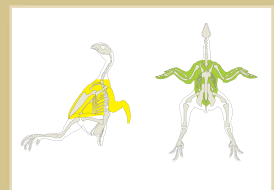
A "whole breast with ribs and tenderloins" is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and tenderloins consists of the entire breast with rib meat and tenderloins.



0602 BONE-IN WHOLE BREAST WITH RIBS AND WINGS



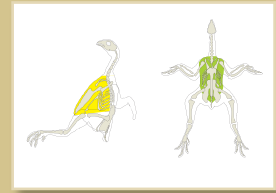
A "bone-in whole breast with ribs and wings" is produced from a front half (0301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.



0603 BONELESS WHOLE BREAST WITH RIB MEAT, WITHOUT TENDERLOINS



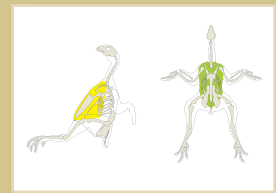
A "boneless whole breast with rib meat, without tenderloins" is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, tenderloins, neck skin, and bones are removed. The boneless whole breast with rib meat, without tenderloins consists of an entire boneless breast with rib meat.



0604 BONELESS WHOLE BREAST WITH TENDERLOINS



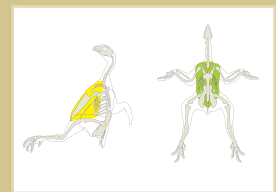
A "boneless whole breast with tenderloins" is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin and bones are removed. The boneless whole breast with tenderloins consists of an entire boneless breast with tenderloins.



0605 BONELESS WHOLE BREAST WITHOUT TENDERLOINS



A "boneless whole breast without tenderloins" is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck skin and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.



0701 BONE-IN SPLIT BREAST WITH RIBS



A "bone-in split breast with ribs" is produced by cutting a bone-in whole breast with ribs and tenderloins (0601) into two approximately equal portions along the center of the sternum. A bone-in split breast with ribs consists of one-half of a whole breast with the attached rib meat, tenderloin, and bones.



0702 BONE-IN SPLIT BREAST WITH RIBS AND WING



A "bone-in split breast with ribs and wing" is produced by cutting a bone-in whole breast with ribs and wings (0602) into two approximately equal portions along the center of the sternum. A split breast with ribs and wing consists of one-half of a whole breast with the attached rib meat, wing, tenderloin, and bones.



0704 BONELESS SPLIT BREAST WITHOUT RIB MEAT



A "boneless split breast without rib meat" is produced by cutting a bone-in whole breast with ribs and tenderloins (0601) into two approximately equal portions along the center of the sternum. The rib meat and bones are removed. A boneless split breast without rib meat consists of one-half of a whole breast. The tenderloin may or may not be present.



0705 PARTIALLY BONELESS SPLIT BREAST WITH RIB MEAT AND FIRST WING SEGMENT (airline breast or french cut)



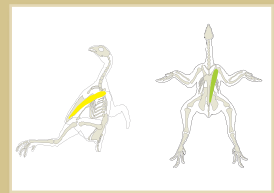
A "partially boneless split breast with rib meat and first segment wing" is produced by cutting a bone-in whole breast with ribs and wings (0602) into two approximately equal portions along the center of the sternum, and removing the second and third wing segments and the breast bones. A partially boneless split breast with rib meat and first segment wing consists of one-half of a whole breast with rib meat and the first segment of the wing (with humerus bone). The tenderloin may or may not be present.



0801 TENDERLOIN (INNER FILLET, TENDER, SMALL FILLET)



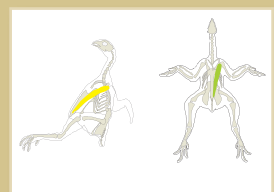
A "tenderloin" is produced by separating the inner pectoral muscle from the breast and the sternum. The inner fillet consists of a single intact muscle with the embedded tendon.

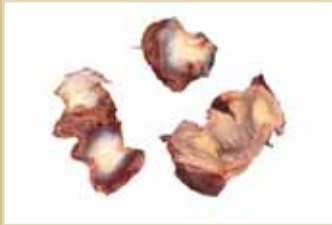


0802 TENDERLOIN (INNER FILLET, TENDER, SMALL FILLET) WITH TENDON TIP OFF

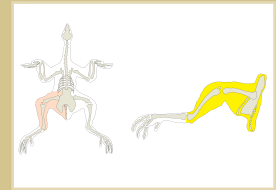


A "tenderloin with tendon tip off" is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The inner fillet with tendon tip off consists of a single intact muscle.

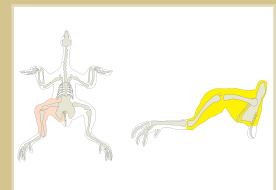


0901 LEG WITH BACK PORTION (LEG QUARTER)

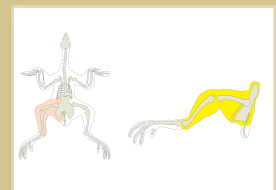
A "leg with back portion" is produced by cutting a back half (0401) along the centre of the backbone into two approximately equal parts. The leg with back portion consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, abdominal fat, and tail.

**0902 LEG WITH BACK PORTION,
WITHOUT TAIL (LEG QUARTER WITHOUT TAIL)**

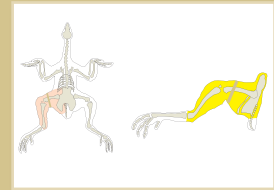
A "leg with back portion, without tail" is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts. The leg with back portion, without tail consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, and abdominal fat.

**0903 LEG WITH BACK PORTION, WITHOUT TAIL AND ABDOMINAL FAT
(LEG QUARTER WITHOUT TAIL OR ABDOMINAL FAT)**

A "leg quarter without tail and abdominal fat" is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail and abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.

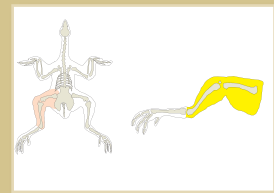


0904 LONG-CUT DRUMSTICK AND THIGH PORTION WITH BACK (LONG-CUT DRUM AND THIGH PORTION)



A "long-cut drumstick and thigh portion with back" is produced by cutting a leg quarter without tail (0902) through the thigh nearly parallel with the plane of the backbone just above the condyle. The long-cut drumstick and thigh portion with back consists of two parts: a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.

1001 WHOLE LEG (SHORT-CUT LEG)



A "whole leg" is produced by separating a leg from a back half (0401) 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.

1002 WHOLE LEG WITH ABDOMINAL FAT (HALF SADDLE WITHOUT BACK)

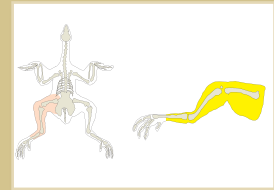


A "whole leg with abdominal fat" is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.

1003 WHOLE LEG, LONG-CUT (LONG-CUT LEG)



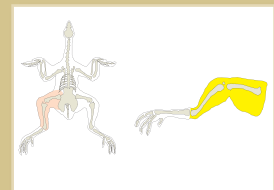
A "whole long-cut leg" is produced by cutting a whole bird without giblets, with long-cut drumsticks (0104) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and then separating a leg between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed. The long-cut leg consists of thigh, drumstick, and a portion of the shank.



1004 WHOLE LEG, WITH THIGH/DRUMSTICK INCISION (SHORT-CUT SUJIIRE)



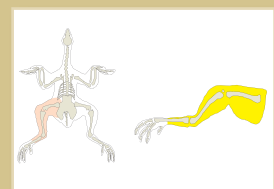
A "whole leg with thigh/drumstick incision" is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone and removing the back. The skin is trimmed. An incision is made through the muscle along the thigh and drumstick bones. The whole leg with thigh/drumstick incision consists of the thigh and drumstick.



1005 WHOLE LEG, LONG-CUT WITH THIGH/DRUMSTICK INCISION (LONG-CUT SUJIIRE)

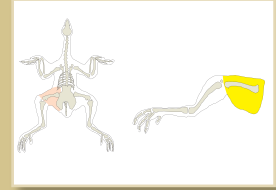


A "whole long-cut leg with thigh/drumstick incision" is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed and an incision is made through the muscle along the thigh and drumstick bones. The long-cut leg with thigh/drumstick incision consists of thigh, drumstick, and a portion of the shank.

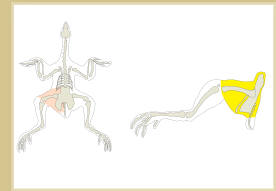


1101 THIGH

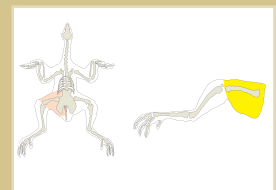
A "thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

**1102 BONE-IN THIGH WITH BACK PORTION
(THIGH QUARTER)**

A "thigh with back portion" is produced by cutting a leg quarter (0901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The oil gland, tail, and meat adjacent to the ilium (oyster meat) may or may not be present.

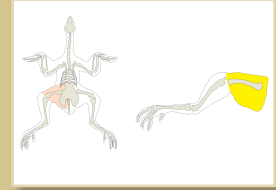
**1103 BONELESS THIGH, TRIMMED**

A "boneless trimmed thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and nearly all visible fat are removed. The boneless trimmed thigh consists of the thigh meat. The meat adjacent to the ilium (oyster meat) may or may not be present.

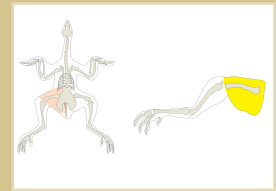


1104 BONELESS THIGH, SQUARED

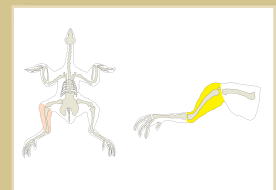
A "boneless squared thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and meat adjacent to the ilium (oyster meat) are removed. The boneless squared thigh consists of the thigh meat cut to a squared appearance.

**1105 BONELESS THIGH, TRIMMED AND SQUARED**

A "boneless trimmed and squared thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, nearly all visible fat, and the meat adjacent to the ilium (oyster meat) are removed. The boneless trimmed and squared thigh consists of the thigh meat cut to a squared appearance.

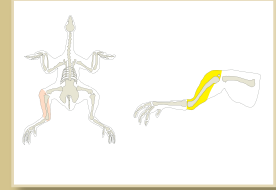
**1201 DRUMSTICK (DRUM)**

A "drumstick" is produced by cutting a whole leg (1001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the tibia, fibula, patella and associated muscles.

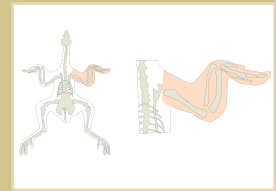


1202 SLANT-CUT DRUMSTICK (DRUM PORTION)

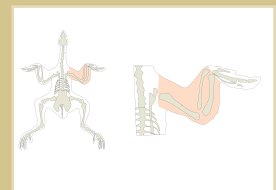
A "slant-cut drumstick" is produced by cutting a whole leg (1001) along the tibia of the drumstick and through the joint between the tibia and femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of a portion of the tibia, fibula, patella and associated muscles.

**1301 WING, WHOLE**

A "whole wing" is produced by cutting the wing from a whole bird without giblets (0102) at the joint between the humerus and the backbone. The wing consists of the first segment (drummette) containing the humerus that attaches the wing to the body, second segment (flat) containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.

**1302 FIRST AND SECOND SEGMENT WING (V-WING)**

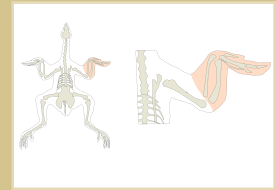
A "first and second segment wing" is produced by cutting a whole wing (1301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat).



1303 SECOND AND THIRD SEGMENT WING (2-JOINT WING, WING PORTION)



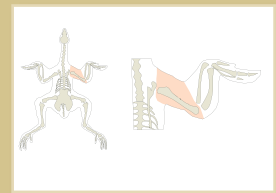
A "second and third segment wing" is produced by cutting a whole wing (1301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of: the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).



1304 FIRST SEGMENT WING (WING DRUMMETTE)



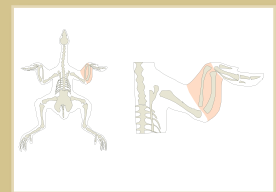
A "first segment wing" is produced by cutting a whole wing (1301) between the first and second segments. The second and third segments (flat and tip) are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.



1305 SECOND SEGMENT WING (WING FLAT, MID-JOINT)

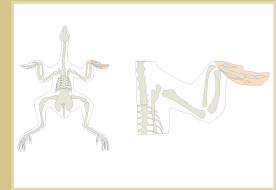


A "second segment wing" is produced by cutting a whole wing (1301) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.

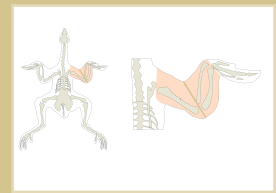


1306 THIRD SEGMENT WING (WING TIP, FLIPPER)

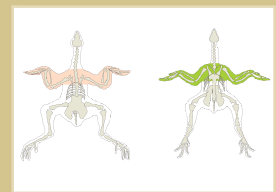
A "third segment wing" is produced by cutting a whole wing (1301) between the second and third segments. The first and second segments (drumette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

**1307 FIRST SEGMENT AND SECOND SEGMENT WINGS (DISJOINTED WINGS)**

"First segment and second segment wings" are produced by cutting a whole wing (1301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments (drumette and flat). First segment and second segment wings consists of approximate equal numbers of first and second segments packaged together.

**1308 WINGS WITH BACK ATTACHED, WHOLE (PIPISTRELLI-CUT)**

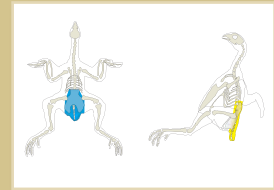
A "whole wings with back attached" is produced by separating the whole wings with back from the breast and back half of a whole bird without giblets (0102) and the mid backbone region. The whole wings with back attached consists of: 2 wings consisting of the humerus (drumette), ulna and radius (flat), and the metacarpals and phalanges (tip), and a portion of the upper backbone attached.



1401 STRIPPED LOWER BACK



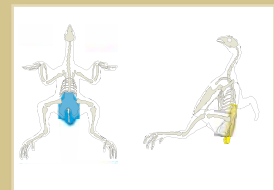
A "stripped lower back" is produced by cutting along the pelvic bones to separate the legs from the back half (0401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.



1402 LOWER BACK



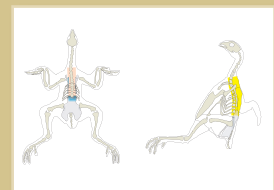
A "lower back" is produced by cutting a back half (0401) through the joint between the femur and the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.



1403 UPPER BACK

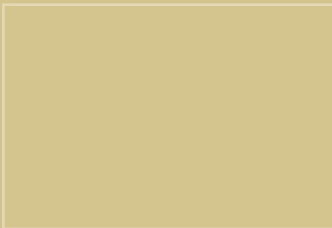


An "upper back" is produced by cutting a front half without wings (0302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.

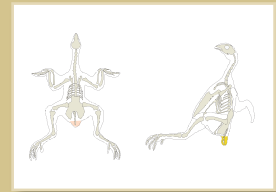


1404 WHOLE BACK

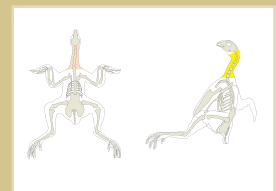
A "whole back" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**1501 TAIL**

The "tail" is produced by cutting the carcass through the backbones and the base of the ilium, and removing the carcass. The tail consists of the tailbones with attached meat and skin.

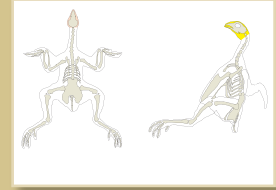
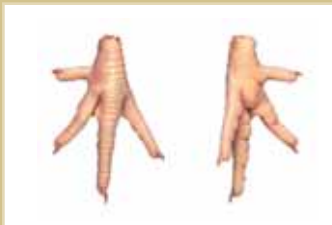
**1601 NECK**

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.

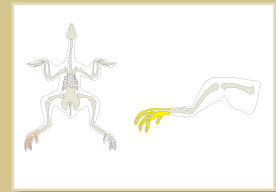


1701 HEAD

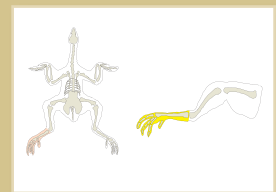
The "head" is produced by cutting the carcass at the upper neck and removing the carcass. The head consists of the skull bones and contents with attached beak, meat, and skin.

**1801 PAWS, PROCESSED**

A "processed paw" is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nail sheaths, 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 FEET, PROCESSED**

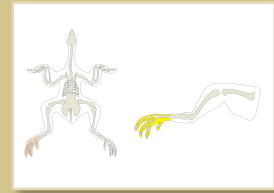
A "processed foot" is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nail sheaths and thin yellow epidermal skin covering the foot are removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.



1803 PAWS, UNPROCESSED



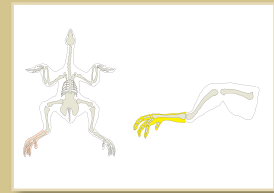
An "unprocessed paw" is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.



1804 FEET, UNPROCESSED



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 nail sheaths and thin yellow epidermal skin covering the foot are not removed.



1901 GIZZARDS, PROCESSED



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 gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.



1902 GIZZARDS, BUTTERFLY-CUT



The "butterfly-cut gizzard" is removed from a carcass body cavity. Gizzards are mechanically cut open horizontally and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The butterfly-cut gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

1903 GIZZARDS, V-STYLE CUT (V-STYLE GIZZARDS)



The "v-style gizzard" is removed from a carcass body cavity. Gizzards are mechanically cut open vertically and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one slightly irregularly shaped, 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



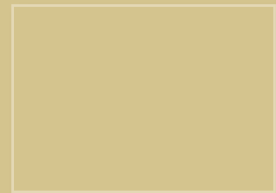
The "cap-off heart" is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood.



2102 HEARTS, CAP-ON



The "cap-on heart" is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are not removed. The cap-on heart consists of a single muscular piece that circulates blood with associated heart tissue.



2201 TESTES (FRIES, TESTICLES)



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



2301 BREAST SKIN



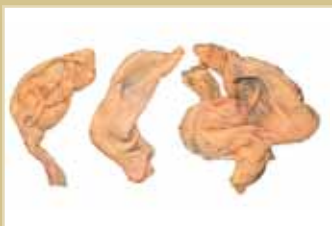
"Breast skin" consists of the exterior layer of tissue that encloses the breast area from a carcass, whole breast, or split breast. The neck skin is not present.

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



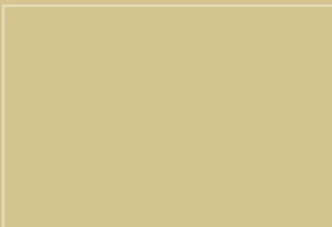
"Body skin" consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

2401 ABDOMINAL FAT (LEAF FAT)



Chicken "abdominal fat" consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

4001 TWO-PRODUCT COMBINATIONS (2-PRODUCT COMBO)



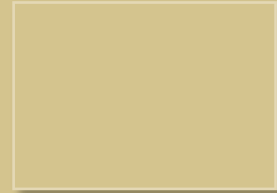
A "two-product combination" consists of two chicken parts (e.g. drumsticks and thighs) or products (e.g. gizzards and livers) that are packaged together or packed in the same package or shipping container. When placing an order, indicate in writing the product/cut code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers).

4002 THREE-PRODUCT COMBINATIONS

(3-PRODUCT COMBO)



A "three-product combination" consists of three chicken 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. When placing an order, indicate in writing the product/cut code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks and 2 wings, per 1 thigh, or equal proportions (1:1:1) of necks, gizzards, and livers).



4003 FOUR-PRODUCT COMBINATIONS

(4-PRODUCT COMBO)



A "four-product combination" consists of four chicken 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. When placing an order indicate in writing the product/cut code for each product to be delivered, and include the product ratio (e.g. equal proportions (1:1:1:1) of breasts, drumsticks, thighs, and wings).



ANNEX I

ADDRESSES

United Nations Economic Commission for Europe (UNECE)

Agricultural Standards Unit
Palais des Nations
CH - 1211 Geneva 10,
SWITZERLAND
Tel: +41 22 917 2450
Fax: +41 22 917 0629
agrstandards@unece.org
www.unece.org/trade/agr

All Russian Research Institute for the Poultry Industry (VNII Ptitsepererabatyvay ushei Promychnosti P/o Rzhavki)

Rzhavki Village
141552, district of Solnechnogorski,
Region of Moscow, RUSSIA
Tel. : 095 535 15 38
Fax : 095 534 47 12
vniipp@orc.ru

AUS-MEAT Ltd

9 Buchanan Street
South Brisbane
4101 Queensland
AUSTRALIA
Tel: +61 7 3247 7200
Fax: +61 7 3247 7222
ausmeat@ausmeat.com.au
www.ausmeat.com.au

EAN International

145 rue Royale
B-1000 Brussels
BELGIUM
Tel: +32 2 227 10 20
Fax: +32 2 227 10 21
info@ean.be
www.ean-int.org

Uniform Code Council (UCC)

Princeton Pike Corporate Center
1009 Lenox Drive, suite 202
Lawrenceville
New Jersey 08648
UNITED STATES
Tel: +1 609 620 0200
Fax: +1 609 620 1200
www.uc-council.org

United States Department of Agriculture (USDA)

Agricultural Marketing Service
Livestock and Seed Program
1400 Independence Ave., S.W.
Washington D.C. 20250 0249
UNITED STATES
Tel: +1 202 720 5705
Fax: +1 202 720 3499
Barry.Carpenter@usda.gov
www.ams.usda.gov

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 Canada and the United States.

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 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) in the UCC/EAN -128 standard.

Example 1:



- (01) Global trade item number (GTIN)
- (3102) Net weight, kilograms
- (7002) UNECE standard code
- (15) Use by date
- (10) Batch number

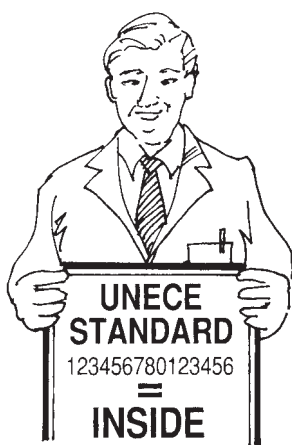
Example 2:



- (01) Global trade item number (GTIN)
- (3102) Net weight, kilograms
- (13) Slaughter/packing date
- (21) Serial number

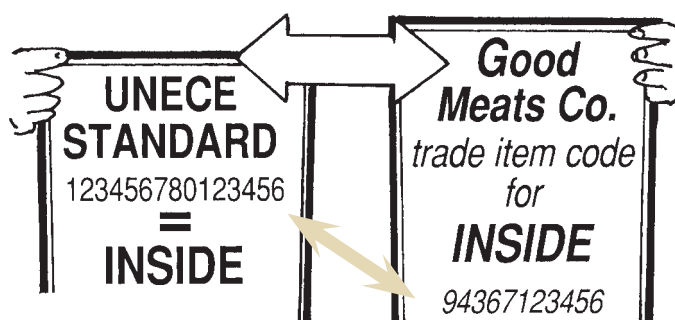
Other data, such as the UNECE Code, refrigeration, grade and fat depth can be linked to the GTIN via electronic data interchange (EDI - EANCOM® messages).

3. Application of the system in the supply chain

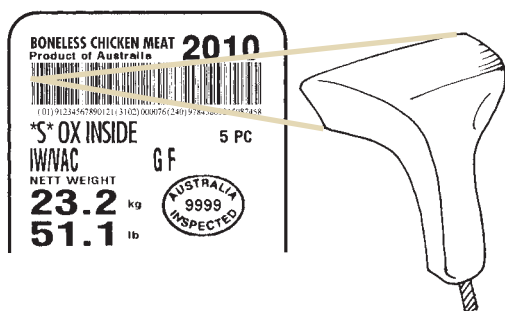


- (1) Customers order, using the UNECE Standard and the coding scheme.

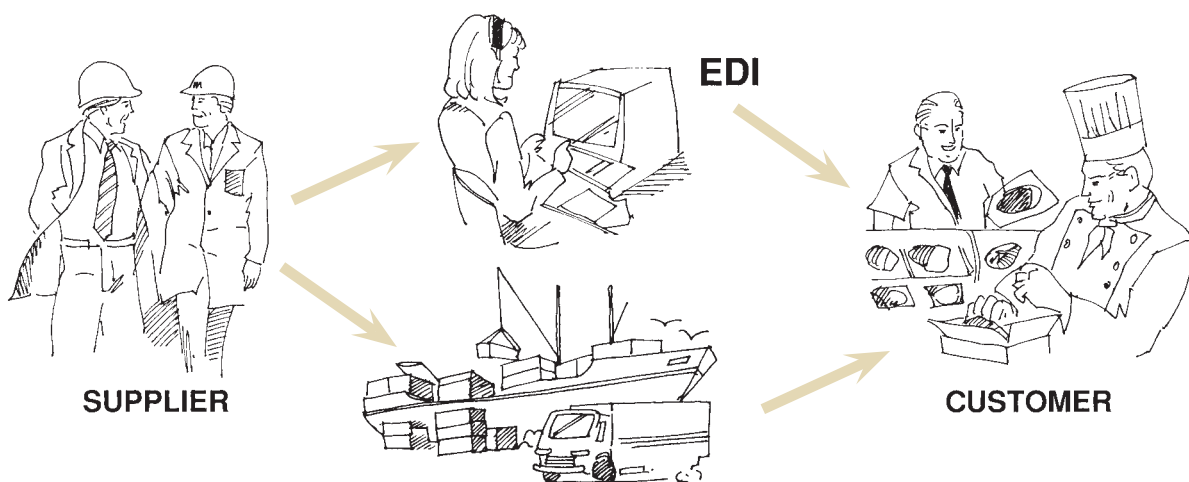
- (2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e., Global Trade Item Number).



- (3) Suppliers deliver the order to the customers. The goods are marked with the UCC/EAN-128 bar code standard.



(4) Customers receive the order and the UCC/EAN-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.



(5) The physical flow of goods, marked with EAN·UCC standards, may be linked to the information flow using electronic data interchange (EDI – EANCOM® messages).