ECONOMIC COMMISSION FOR EUROPE

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Sixteenth session
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Item 6 of the provisional agenda

PROPOSAL FOR A NEW UNECE STANDARD FOR FANCY MEATS

Submitted by the Meeting of Rapporteurs[(*)]

The following draft proposal for a new UNECE Standard for Fancy Meats has been prepared at the meeting of rapporteurs held in Paris from 30 to 31 October 2006. It should serve as a discussion paper to initiate the discussions to define a new standard for Fancy Meats.

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

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**UNECE STANDARD
FOR FANCY MEATS**

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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. As 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.

2)   The text of this publication has been developed under the auspices of the Specialized Section on Standardization of Meat. It is part of a series of standards, which UNECE has developed or is planning to develop.

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

For further information please visit the UNECE website at:

<div align="center">

www.unece.org/trade/agr

</div>

Annex II contains a description of the Codification System, which contains a specific application identifier for the implementation of the UNECE Code (including fancy meats).

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
Fancy meats	Refer to species code

1.2 Scope

1) This standard recommends an international language for fancy meats marketed as fit for human consumption. It provides a variety of options to purchasers for meat handling, packing and conformity assessment, which conform to good commercial practice for fancy meats intended to be sold in international trade.

2) It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market fancy meats across international borders. 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 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 illustrative photographs of fancy meats to make it easier to understand the provisions.

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 xx[th] session in November 200x (ECE/TRADE/C/WP.7/200x/xx).

2) UNECE Standards for meat undergo complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at:

http://www.unece.org/trade/agr/standards.htm

2. MINIMUM REQUIREMENTS

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

2) Fancy meats must be:

- Intact, taking into account the presentation.
- Free from visible blood clots, or bone dust.
- Free from any visible foreign matter (e.g. dirt, wood, metal particles)[1]
- Free of non specific odours.
- Free of unspecified bones fragments.
- Free of contusions having a material impact on the product.
- Free from freezerburn[2].

[1] When specified by the purchaser, fancy meats will be subject to metal particle detection.
[2] 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) Removal and preparation of fancy meats shall be accomplished with sufficient care to maintain integrity and identity, and avoid unnecessary scores.

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 Fancy Meats Code (see chapter 4).

3.1 Additional requirements

Additional purchaser specified requirements, which 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 fancy meats in data field 1 as defined in 1.1 (2) is ??.

3.3 Product/cut

The four-digit product code in data field 2 is defined in chapter 5.

3.4 Refrigeration

Fancy meats may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures should be 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 –1.5°C or more than +7°C at any time following the post-slaughter chilling process.
2	Frozen	Internal product temperature maintained at not exceeding –12°C at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding –18°C at any time after freezing.
4 - 8	Codes not used	
9	Other	

3.5   Production History

3.5.1   Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of fancy meats, cartons and cuts at all 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 Provisions concerning conformity-assessment requirements in section 3.10.

3.5.2   Meat category

Meat category code (data field 5)	Category	Description
0	Not specified	No category specified
1	Bovine	
2	Not used	
3	Porcine	
4	Ovine	
5	Caprine	
6	Llama/Alpaca	
7	Not used	Veal?
8	Equine	
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 regulations 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	Description
0	Not Specified	No system specified
1	Mainly Indoors	Production methods that are based on indoors housing
2	Restricted Outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based access to open land
4	Organic	Production methods that are conform to the legislation of the importing country concerning organic production
5 – 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

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)	Category	Description
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet, with some grain supplement
3	Exclusively forage fed	Forage is the only component of the diet
4	Milk fed	Feeding system based on mother's milk
5	Formula fed	Feeding systems that are milk or milk substitute based
6 - 8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller

3.5.5   Slaughter system

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

Slaughter system code (data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunning 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 specified by seller and buyer

3.5.6   Post-slaughter system

Post-slaughter processing codes (data field 9)	Category	Description
0	Not specified	
1	Scalding	Washing in water at a temperature of 65-75°C
2	Blanching	Plunged in water at a temperature of 100°C for a few minutes
3	Cooked and bleached	Plunged in water at a temperature of 100°C for a few minutes with added bleach
4	Casing fat removal[1]	
5	Casing mucosa removal	
6	Casing fat and mucosa removal[1]	
7	Other specified	Post-slaughter system for fancy meats specified as agreed between buyer and seller.
8 – 9	Codes not used	

[1] Buyer and seller should agree on the percentage of fat left on the product.

NOTE: Individual market requirements will have specific regulations governing the removal of specified-risk material.

3.6   Fancy meats colour

Fancy meats colour code (data field 10)	Category	Description
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

Specific requirements regarding colour if required need to be agreed between buyer and seller and are not provided for in the coding system.

3.7   Size/weight ranges of fancy meats

Size/weight range code (data field 12)	Category	Description
0	Not specified	
1	Weight	Range required
2	Diameter	Range required
3	Length	Range required
4	Diameter and length	Range required
5	Weight and diameter	Range required
6	Weight and length	Range required
7	Weight, diameter and length	Range required
8	Other specified	Range required
9	Code not used	

3.8   Packing, storage, and transport

3.8.1   Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During the storage and transport, fancy meats must be packaged to the following minimum requirements:

- Chilled with or without packaging
- Frozen / deep-frozen packed to protect the products
- Salt or brine
- Individually wrapped (I.W.)
- Bulk packaged (e.g. plastic or wax-lined container, barrels)
- Bulk sorted (e.g. in layers)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the fancy meats (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (ECE/TRANS/165)**.**

3.8.2   *Definition of codes*

Packing code (data field 13)	Category
0	Not specified
1	Individually wrapped (I.W.)
2	Bulk packaged (e.g. plastic or wax-lined container, barrels)
3	Bulk sorted (e.g. in layers)
4	Vacuum-packed (VAC)
5	Modified atmosphere packaging (MAP)
6 – 8	Codes not used
9	Other

3.9   Labelling information to be mentioned on or fixed to the marketing units of fancy meats

3.9.1   *Mandatory Information*

Without prejudice to national requirements of the importing countries, the following information must be listed on product labels:

Labelling information	Packaged or packed meat
Health stamp	X
Slaughter number or batch number	X
Slaughter date	
Packaging date	X
Name of the product	X
Durability information as required by each country [1]	X
Use-by information as required by each country	X
Temperature or storage methods: chilled, frozen, deep-frozen, in salt or brine	X

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[1] Durability information is either a use-by date or a best before date as required by each importing country.

Labelling information	Packaged or packed meat
Storage conditions: e.g. refrigeration 3.4	X
Appropriate identification of packer, processor or retailer	X
Quantity (number of pieces)	X
Net weight	X

3.9.2 Additional information

Additional information may be listed on product labels as requested 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:

- Characteristics of the livestock, production and feeding systems
- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of packing
- Country(ies) 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 processing systems
- Quantity (number of pieces)
- Slaughter and post-slaughter systems
- Slaughter date
- Slaughter number
- Storage conditions (other than temperature)

3.10   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 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 section 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 section 3.1. Optionally, the purchaser may indicate specific purchaser specified options

to be certified after the name of the third-party certifying authority.

Animal or batch Identification Conformity Assessment (Animal/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 section 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	Animal/batch identification (Animal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and animal/batch ID conformity assessment
6	Trade standard and animal/batch ID conformity assessment
7	Quality, trade standard, and animal/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR FANCY MEATS

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Fancy Meats has 14 fields and 20 digits (4 digits not used) and is a combination of the use codes defined in chapter 3.

No.	Name	Section	Code Range
1	Species	3.2	00 – 99
2	Product/cut	3.3/ 5	0000 – 9999
3	*Field not used*	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7a	Feeding system	3.5.4	0 – 9
7b	*Field not used*	–	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fancy meats colour	3.6	0 – 9
11	*Field not used*	–	0 – 9
12	Size/weight ranging	3.7	0 – 9
13	Packing	3.8.2	0 – 9
14	Conformity-assessment	3.10	0 – 9

4.2   Example

The following example describes a chilled, vacuum packaged, heart that was third party certified, with post-slaughter processing agreed between buyer and seller and size/weight range by weight, from a bovine that was pasture raised and forage fed.

This item has the following UNECE Fancy Meats code: 99000000113200410152

No.	Name	Requirement	Code value
1	Species	Fancy Meats	99
2	Product/cut	Heart	0000
3	*Field not used*	–	00
4	Refrigeration	Chilled	1
5	Category	Bovine	1
6	Production system	Pasture	3
7a	Feeding system	Forage	2
7b	*Field not used*	–	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Other specified	4
10	Fancy meats colour	Specified	1
11	Field not used	–	0
12	Size/weight ranging	Weight	1
13	Packing	Vacuum packaged	5
14	Conforming assessment	Conformity assessment	2

5.   FANCY MEATS DESCRIPTIONS

5.1   Multilingual index of products

Product	English	Page	French	Russian	Spanish	Chinese
	Aorta					
	Backbone					
	Beef bone (Edible beef bones)					
	Body fat (Kidney – Pelvic – Heart fats)					
	Bone marrow (Marrow bones)					
	Brain		Cervelle			
	Cartilage (Gristle)					
	Cheeks		Joue de bœuf avec papilles (avec babine)			
	Chops		Babine			
	Diaphragm membrane					
	Feet		Pieds			

Product	English	Page	French	Russian	Spanish	Chinese
	Gall bladder					
	Hampe		Hampe			
	Head		Tête			
	Heart		Coeur			
	Intestines		Intestin			
	Kidney		Rognon			
	Large intestines		Gros intestin (gros)			
	Larynx (Gullet)					
	Leg tip (Ankle joint)					
	Ligamentum nuchae (Paddywhack)					
	Liver		Foie			
	Lung		Poumons			
	Mammary glands		Mamelle (Tetines)			
	Marrow (Bone marrow)					
	Membrane					
	Muzzle		Museau			
	Neck bone (Neck vertebrae)					
	Neck trimmings (Neck meat)					
	Pancreas gland (Gut bread)					
	Paunch		Panse			
	Paunch		Panse, Bonnet			
	Paunch		Panse, Caillette			
	Paunch		Panse, Feuillet			
	Pizzel (Penis)		Verge			
	Skirt		Onglet			
	Skirt membrane					
	Slackness and Heart		Basse (Coeur et poumons attachés ensemble)			
	Small intestines		Intestin grêle (menu)			
	Spinal cord		Moelle épinière			
	Tail		Queue			
	Testicles		Testicules			
	Thymus		Ris			
	Tongue		Langue			
	Tongue, filets de racine		Langue, Filets de racine de			
	Tongue, long cut		Langue coupe longue			
	Tongue, root		Langue, Racine de			
	Tongue, short cut		Langue coup courte			
	Tongue, swiss cut		Langue coup Suisse			
	Trachea		Trachée			

5.2   Fancy meats descriptions

[Definitions will be included in the final document as in other standards]

AORTA

BACKBONE

BEEF BONE (EDIBLE BEEF BONES)

BODY FAT (KIDNEY – PELVIC – HEART FATS)

BONE MARROW (MARROW BONES)

BRAIN

CARTILAGE (GRISTLE)

CHEEKS

CHOPS

DIAPHRAGM MEMBRANE

FEET

GALL BLADDER

HAMPE

HEAD

HEART

INTESTINES

KIDNEY

LARGE INTESTINES

LARYNX (GULLET)

LEG TIP (ANKLE JOINT)

LIGAMENTUM NUCHAE (PADDYWHACK)

LIVER

LUNG

MAMMARY GLANDS

MARROW (BONE MARROW)

MEMBRANE

MUZZLE

NECK BONE (NECK VERTEBRAE)

NECK TRIMMINGS (NECK MEAT)

PANCREAS GLAND (GUT BREAD)

PAUNCH

PIZZEL (PENIS)

SKIRT

SKIRT MEMBRANE

SLACKNESS AND HEART

SMALL INTESTINES

SPINAL CORD

TAIL

TESTICLES

THYMUS

TONGUE

TONGUE, FILETS DE RACINE

TONGUE, LONG CUT

TONGUE, ROOT

TONGUE, SHORT CUT

TONGUE, SWISS CUT

TRACHEA

ANNEX I: ADDRESSES

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ANNEX II: **CODIFICATION SYSTEM**

1.   Purpose of the GS1 System

The GS1 System is widely used internationally 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 GS1 Global Office, together with national GS1 member organizations around the world.

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 GS1 Standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

GS1 Standards can be used in Electronic Data Interchange (EDI) and the GS1 Global Data Synchronization Network (GDSN). Trading partners use EDI to electronically exchange messages regarding the purchase and shipping status of product lots. Trading partners use GDSN to synchronize trade-item and party information in their back-end information systems. This synchronization supports consistent global product identification and classification, a critical step towards efficient global electronic commerce.

2.   Use of the UNECE code in the GS1 System

GS1 uses Application Identifiers as prefixes to identify the meaning and format of the data that follow 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 purchase specification code defined in section 4.1 has been assigned the GS1 Application Identifier **(7002)** to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 Bar Code Symbology. This allows the UNECE code information to be included in GS1-128 Bar Code Symbols on shipping containers along with other product information (see example 1).

UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN Global Product Classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers will know the exact UNECE cut of each product published in the GDSN (see example 3).

Example 1:

(01) 9123456789012 1(3102) 000076(15) 990801

(7002) 4493221134000014510 0(10) 000831
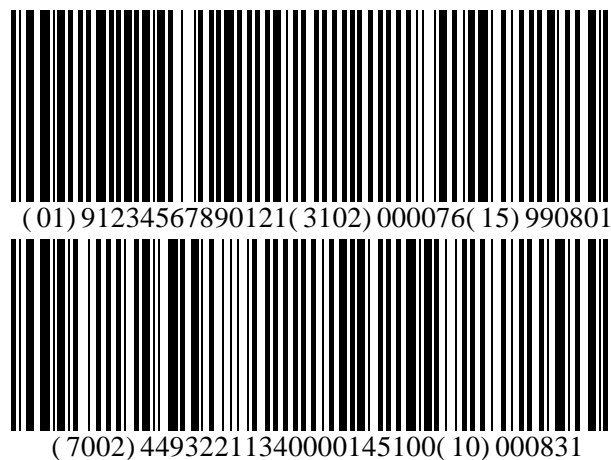
(01)   Global trade item number (GTIN)
(3102) Net weight, kilograms
(15)   Use-by date
(7002) UNECE purchase specification code
(10)   Batch number

Example 2:

(01) 99312345678917(3102) 004770(13) 000105(21) 12345678
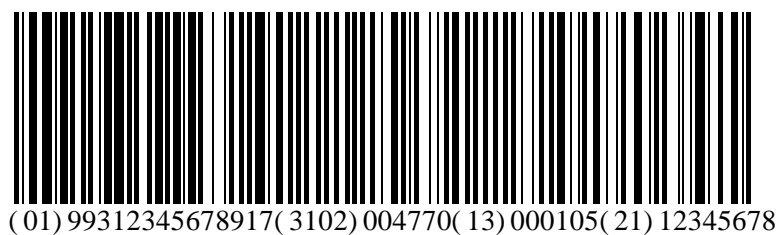
(01)   Global Trade Item Number (GTIN)
(3102)   Net weight, kilograms
(13)   Slaughter/packing date
(21)   Serial number

Other data, such as the UNECE code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI) messages.

3.   Use of the UNECE Application Identifier in Bar Code Symbols

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

[picture]

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

[picture]

(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.

[picture]

(4) Customers receive the order and the GS1-128 bar code symbol scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

[picture]

(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

[picture]

Example 3

## 4.   Use of UNECE meat-cut definitions in the GDSN

(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN Meat Cut attribute.
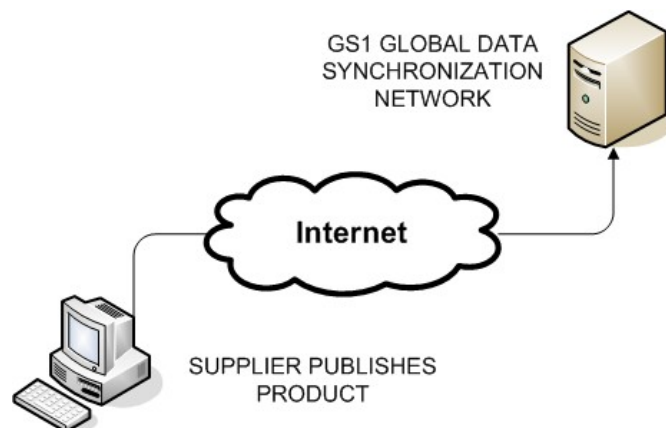
(2) Interested buyers use the UNECE meat-cut and other product information published in the GDSN to synchronize product information in their own information systems.
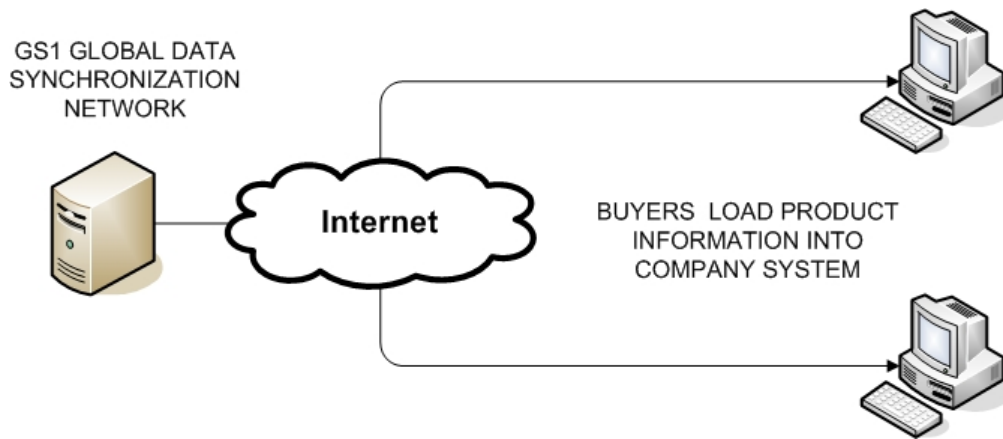
(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.

GTIN	PRODUCT INFORMATION
112233123456	TAIL 0001
112233123457	LIVER 0002
998877123001	LUNG 0003
998877123017	HEART 0000
998877123560	KIDNEY 0004
776655678444	KIDNEY 0004
112233123458	HEART 0000
998877123334	TAIL 0001
776655678427	HEART 0000

BUYERS IDENTIFY PRODUCTS BY INFORMATION IN COMPANY SYSTEM

(4) Buyers use product GTIN and related information to order product from supplier using EDI or GDSN-compatible data pool service providers.

112233123458
HEART 0000

EDI TRANSACTION

SUPPLIER

DATA POOL SERVICE

BUYER ORDERS USING EDI OR DATA POOL