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COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

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Geneva, 30 April – 3 May 2007

Item 6 of the provisional agenda

**PROPOSAL FOR A NEW UNECE STANDARD FOR FANCY MEATS**

**LIST OF FANCY MEATS**

Document submitted by the United States of America

Note by the secretariat

The enclosed list has been submitted by the United States to the Meeting of Rapporteurs on Offals, held in Paris on 30 and 31 October, 2006.

### III. DETAILED REQUIREMENTS

**Item No. 701 - Beef Liver** - The color of beef liver may range from light brown, with reddish shades predominating, to dark brown. Livers with a blue or black color are not acceptable. Livers shall have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall shall be trimmed even with the surface. Livers shall be practically free of scores and hook marks.

**Item No. 702 - Beef Liver, Sliced (Frozen)** - Sliced beef liver shall be prepared from Beef Liver - Item No. 701-sliced end to end. Liver slices shall be sliced approximately 5/16-inch thick and at least moderately uniform in weight. For portion sizes of four (4) or less to the pound, the total number of individual portions per 10-pound-unit shall vary not more than plus or minus two (2) from the number per pound specified multiplied by 10. (For example, if the number per pound specified is four (4) to the pound, then  $4 \times 10 = 40$  portions. Therefore, with the permitted tolerance of plus or minus 2 from 40, an acceptable 10-pound-unit could have from 38 to 42 individual portions.) For portion sizes of five (5) or more to the pound, the total number of individual portions per 10-pound-unit shall vary not more than plus or minus three (3) from the number per pound specified multiplied by 10. Product to be sliced may be molded, frozen, and tempered (but not thawed) to facilitate the slicing process. Unless otherwise specified by the purchaser, practically all of the "skin" (capsula fibrosa), except for the small pieces along the edges and in the crease of the small (caudate) lobe, shall be removed. Other weight ranges, portion thicknesses and slice tolerances may be specified by the purchaser.

**Item No. 703 - Beef Liver, Portion-Cut (Frozen)** - The small (caudate) lobe and skin shall be removed and excluded. Product to be sliced may be molded, frozen, and tempered (but not thawed) to facilitate the slicing process.

**Item No. 704 - Calf Liver** - The color of calf liver may range from tan to light brown, with reddish shades predominating. Livers shall have the heavy connective tissue removed. The large blood vessel, lymph nodes and ducts lying along the liver wall shall be trimmed even with the surface.

**Item No. 705 - Calf Liver, Sliced (Frozen)** - Sliced calf liver shall be prepared from Calf Liver - Item No. 704-sliced end to end. Liver slices shall be within 0.3- to 0.5-inch in thickness and sliced at the weight range specified by the purchaser. For portion sizes of four (4) or less to the pound, the total number of individual portions per 10 pound unit shall vary not more than plus or minus 3 from the number per pound specified multiplied by 10. (For example, if the number per pound specified is 6 to the pound, then  $6 \times 10 = 60$  portions. Therefore, with the permitted tolerance of plus or minus 3 from 60, an acceptable 10-pound unit could have from 57 to 63 individual portions.) Calf liver shall not be skinned. Product to be sliced may be molded, frozen, and 7 tempered (but not thawed) to facilitate the slicing process.

**Item No. 707 - Veal Liver** - The color of veal liver may range from light reddish tan to tan. Livers shall have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall shall be trimmed even with the surface. Veal liver shall not be skinned.

**Item No. 708 - Veal Liver, Sliced (Frozen)** - Sliced veal liver shall be prepared from Veal Liver - Item No. 707 sliced end to end. Liver slices shall be within 0.3 to 0.5 inch in thickness and sliced at the weight range specified by the purchaser. The total number of individual portions per 10-pound-unit

shall vary no more than plus or minus 3 from the number per pound specified multiplied by 10. (For example, if the number per pound specified is 6 to the pound, then  $6 \times 10 = 60$  portions. Therefore, with the permitted tolerance of plus or minus 3 from 60, an acceptable 10-pound-unit could have from 57 to 63 individual portions.) Veal liver shall not be skinned. Product to be sliced may be molded, frozen, and tempered (but not thawed) to facilitate the slicing process.

**Item No. 710 - Pork Liver** - The color of pork liver may range from light reddish brown to very dark brown (not bluish or black), with reddish shades predominating. Livers shall have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall trimmed even with the surface.

**Item No. 713 - Lamb Liver** - The color of lamb liver may range from light medium tan to medium brown, with reddish shades predominating. Livers shall have the heavy connective tissue removed. The large blood vessel, lymph nodes, and ducts lying along the liver wall shall be trimmed even with the surface.

**Item No. 715 - Veal Sweetbreads** - This item consists of the thymus glands from the neck region adjacent to the trachea. Sweetbreads are pinkish in color and shall be practically free of fat and lean. At the purchaser's option, the sweetbreads shall be blanched to remove the covering capsule and firm the tissue.

**Item No. 716 - Beef Tongue, Short Cut** - The beef tongue shall be well-trimmed with the tongue root smoothly removed at the base (thick) end, immediately behind the base of the hyoid (U shaped) bones. Practically all glandular tissue and all of the trachea (windpipe) shall be removed and excluded. The hyoid bones and the epiglottis (soft palate) may be left on the tongue. Major blood vessels at the base of the tongue may remain, however, they shall be trimmed even with the surface. Also, the tongue shall be free from discoloration except for natural pigmentation. The natural pigmentation of the tongue shall be predominantly white to light grey. Tongues which have had a more than a minor amount of the tip end removed are not acceptable. Purchasers may specify that the tongues be white in color without patches of black pigmentation.

**Item No. 717 - Tongue, Swiss Cut** - The Swiss Cut tongue, shall be as described in Item No. 716, except that all bone, glands, muscular root and base muscles shall be removed. (The muscular root may remain attached if specified by the purchaser.) The remaining "blade" portion of the tongue shall be practically free of fat. Purchasers may specify that the tongues be white in color without patches of black pigmentation. Species desired (BEEF or PORK) shall be specified by the purchaser.

**Item No. 720 - Beef Heart, Trimmed** - A beef heart shall have the "heart-cap" (auricles, arteries, and gristly material) and bone (os cardis) removed. Hearts shall be trimmed practically free (minimum 75 percent lean exposed) of fat and shall not have been excessively scored.

**Item No. 721 - Beef Oxtail, Trimmed** - The tail is removed from the carcass at the juncture of the second and third coccygeal vertebrae. Unless otherwise specified by the purchaser the posterior end of the tail shall be "tipped" to remove two to three coccygeal vertebrae and surface fat shall be trimmed to an average 0.25 inch (0.5 inch maximum at any point.) Purchasers may specify that the tails be delivered whole or disjointed.

**Item No. 722 - Kidney** - The whole organ shall be utilized except that the blood vessels, pizzle cord, and ureter shall be trimmed even with the surface of the kidney. The capsule membrane surrounding the kidney shall be removed. Species desired (BEEF, PORK or LAMB) shall be specified by the purchaser.

**Item No. 723 - Cheek Meat** - Cheek meat is the group of muscles lying external to the upper and lower jaw bones including the mouth lining (membrane) and all connective tissue extending from the lip portion of the mouth back. Cheek meat shall be practically free of lip material, lymph nodes, and salivary glands. The analytical fat content shall be as specified by the purchaser. Species desired (BEEF or PORK) shall be specified by the purchaser.

**Item No. 724 - Head Meat** - Head meat is a group of muscle tissue appearing on both the head and the tongue. The tongue muscles included are the elongated muscle attached to the base of the tongue extending to the neck. The head muscles included are snout and eye meat, the temporal muscle, muscle tissue located at the base of the occipital, and the muscle located on the top of the crown extending to the ears. Head meat shall be practically free of lymph nodes and salivary glands. The analytical fat content shall be as specified by the purchaser. Species desired (BEEF or PORK) shall be specified by the purchaser.

**Item No. 725 - Brains** - The entire brain shall be utilized. The spinal cord shall be separated directly posterior to the pons. The brain shall be bright pink in color and trimmed practically free of fat. Species desired (BEEF, PORK or LAMB) shall be specified by the purchaser.

**Item No. 726 - Beef Tripe, Scalded, Bleached (Denuded)** - The paunch with or without the "honeycomb" reticulum shall be scalded and washed absolutely free of any foreign material and bleached with an FSIS approved bleaching solution. The color may range from white to a light pale yellow. The dark internal lining shall be removed.

**Item No. 727 - Beef Tripe, Honeycomb, Bleached** - The "honeycomb" reticulum shall be removed from the paunch by cutting along the seam connecting the two sections of the stomach. The dark internal lining shall be removed and the tripe shall be scalded and bleached to a creamy white color.

**Item No. 728 - Pork Chitterlings** - Chitterlings are comprised of the hog's large intestine and may include the bung. Chitterlings may be slit or whole (as specified), free of holes and a pinkish beige color. Purchasers may request chitterlings to be cut into specified lengths.

**Item No. 729 - Pork Stomach (Maws), Scalded** - The pork stomach shall be scalded to remove the mucosa lining and washed absolutely free of any foreign material. The color may range from white to a light pale yellow.

**Item No. 731 - Edible Tallow** - Edible tallow shall conform to the following American Fats and Oils Association (AFOA) standards. The laboratory sample size shall be 1 quart. Titre minimum - 41.0 Free Fatty Acids (FFA) maximum - 0.75 Color (FAC) maximum - 3 Moisture, Impurities, Unsaponifiable matter (MIU) - Moisture 0.20 percent maximum, insoluble impurities 0.05 percent maximum.

**Item No. 732 - Lard (Edible)** - Edible lard shall conform to the following AFOA standards. The laboratory sample size shall be 1 quart. Titre minimum - 38.0 Free Fatty Acids (FFA) maximum - 0.50 Color (FAC) maximum - Lovibond color 5 1/4 inch cell - max 1.5 red. Lard peroxide value 4.0 ME/K maximum. Moisture, Impurities, Unsaponifiable matter (MIU) - Moisture 0.20 percent maximum, insoluble impurities 0.05 percent maximum.