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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Sixteenth session

Geneva, 30 April – 3 May 2007

Item 6 of the provisional agenda

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

**LIST OF VARIETY MEAT ITEMS**

Document submitted by Australia

**UNECE OFFAL STANDARDS– VARIETY MEAT ITEMS**

**SPECIES TYPE**

<b>BOVINE</b>	
<b>AORTA</b>	
<b>BACKBONE</b>	
<b>BEEF BONE</b>	<b>(Edible Beef Bones)</b>
<b>BEEF FAT</b>	<b>(Kidney – Pelvic – Heart Fats)</b>
<b>BODY FAT</b>	
<b>BONE MARROW</b>	<b>(Marrow bones)</b>
<b>CARTILAGE</b>	<b>(Gristle)</b>
<b>DIAPHRAGM MEMBRANE</b>	
<b>FEET</b>	
<b>GALL BLADDER</b>	
<b>INTESTINES</b>	
<b>LARGE INTESTINES</b>	
<b>LARYNX</b>	<b>(Gullet)</b>
<b>LEG TIP</b>	<b>(Ankle Joint)</b>
<b>LIGAMENTUM NUCAE</b>	<b>(Paddywhack)</b>
<b>MARRAOW</b>	<b>(Bone Marrow)</b>
<b>MEMBRANE</b>	<b>(Silverskin)</b>
<b>NECK BONE</b>	<b>(Neck Vertebrae)</b>
<b>NECK TRIMMINGS</b>	<b>(Neck Meat)</b>
<b>PANCREAS GLAND</b>	<b>(Gut Bread)</b>
<b>PIZZEL</b>	<b>(Penis)</b>
<b>SKIRT MEMBRANE</b>	
<b>SMALL INTESTINE</b>	
<b>SPINAL CORD</b>	
<b>TRACHEA</b>	

**LIST PROVIDED BY AUSTRALIA  
UNECE OFFAL STANDARDS– VARIETY MEAT ITEMS**

**SPECIES TYPE**

<b>OVINE</b>	<b>PORCINE</b>
<b>BACK BONE</b> (Back Vertebrae) <b>BACKSTRAP MEMBRANE</b> <b>BODY FAT</b> <b>BONE</b> <b>FEET</b> <b>LEG BONES</b> <b>LEG TIP</b> <b>MEMBRANE</b> <b>NECK BONE</b> (Neck Vertebrae) <b>OVINE FAT</b> (Kidney – Pelvic – Heart Fat) <b>PANCREAS GLAND</b> (Gut Bread)	<b>BACK BONE</b> <b>BACK FAT</b> <b>BACK FAT – SHOULDER</b> <b>BELLY FAT</b> <b>BRISKET BONE</b> (Breast Bone) <b>CHITTERLINGS</b> (Fat Ends) <b>CUTTING FAT</b> <b>EARS</b> <b>LEG FAT</b> <b>LIGAMENT</b> <b>LOIN RIND</b> <b>NECK BONE</b> (Neck Bone and Riblets) <b>PANCREAS</b> <b>PIZZEL</b> (Penis) <b>RIND</b> <b>SENEW</b> (Tendons) <b>SNOUT</b> (Nose)