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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Eighteenth session  
Geneva, 27 – 30 April 2009

**REPORT OF THE SPECIALIZED SECTION ON STANDARDIZATION  
OF MEAT ON ITS EIGHTEENTH SESSION**

**Summary**

The Specialized Section agreed on the following decisions:

**Proposal for a new UNECE Standard for Veal Meat - Carcasses and Cuts:** Following detailed discussions, the Specialized Section made some amendments. The delegation of France will submit, as an addendum to this report, a list of products and their descriptions, which should be included in the draft standard. The Specialized Section decided to keep the revised text as work in progress for one more year.

**Proposal for a new UNECE Standard for Retail Meat Cuts:** The delegation of the United States made a presentation on the retail meat cuts and proposed that the Specialized Section start work on drawing up a standard for that type of meat. To support the development of the standard, the delegation proposed to host a rapporteurs' meeting in the United States to consider the draft and discuss how to progress. Delegations were invited to submit to the secretariat country-specific retail cuts with codes and names. The Specialized Section endorsed the proposal to start work on the new standard.

**Review of the UNECE Standards for Eggs and Egg products:** Following discussions, the Specialized Section made some amendments. The delegations recommended that the Working Party should adopt the revised standards for a trial period of one year.

**Publications:** The secretariat reported on the status of the publications of the standards published in 2008 and those planned for 2009. The publications for llama/alpaca and porcine were published in 2008, while turkey and caprine meat will be printed in 2009.

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## I. INTRODUCTION

1. The meeting was opened by Ms. Virginia Cram-Martos, Director of the Trade and Timber Division. It was chaired by Mr. Ian King (Australia).

## II. ATTENDANCE

2. Representatives of the following countries attended the meeting: Australia, France, Netherlands, Poland, Russian Federation and United States of America.

3. The European Commission also participated.

4. Apologies were received from Bolivia, Brazil, China, Hungary, Lithuania and Slovakia.

## III. ADOPTION OF THE AGENDA (Agenda item 1)

Documentation: ECE/TRADE/C/WP.7/GE.11/2009/1

5. The delegations adopted the revised provisional agenda, with the addition of the following documents:

Code	Title	Contribution from
INF.1	Discussion on restructuring the Working Party	Secretariat (E)
INF.2	Horse meat production (FAOSTAT)	Russian Federation (E)
INF.3	Proposal to review UNECE standards on meat	Australia (E)
INF.4	Proposal for a UNECE standard for veal meat – carcasses and cuts. List of new cuts to be added.	Australia (E)

## IV. MATTERS OF INTEREST SINCE THE LAST SESSION (Agenda item 2)

Documentation: Report of the Working Party (ECE/TRADE/C/WP.7/2008/25)  
 Terms of reference (ECE/TRADE/C/WP.7/2008/23)  
 Working procedures (ECE/TRADE/C/WP.7/2008/24)  
 Proposals on restructuring the Working Party (INF.1, Informal document)

6. The secretariat presented the main decisions taken at the sixty-fourth session of the Working Party on Agricultural Quality Standards (WP.7) concerning the work of the Specialized Section (document ECE/TRADE/C/WP.7/2008/25, paras. 38 to 40).

## **V. STATUS OF PUBLICATIONS ON ADOPTED STANDARDS (Agenda item 3)**

7. The secretariat reported on the status of the publications on the standards for bovine, caprine, chicken, llama/alpaca, ovine, porcine and turkey meat. It also reported on its plan to produce publications during the period 2010-2011 on the revised standard on bovine, and the new standards on duck and edible meat co-products.

## **VI. INFORMATION ON THE MEETINGS OF THE SECTION IN 2008 (Agenda item 4)**

8. The Chair provided information on the outcome of the following events:

- (a) Meeting of rapporteurs on veal (Rennes, France, 24-25 April 2008);
- (b) Joint Russia/UNECE/EU Seminar on Standards for Eggs and Egg Products (Nizhniy Novgorod, 22-26 September 2008);
- (c) Joint Russia/UNECE Seminar: "International Standards on Meat and Meat Products – a Common Language for International Trade" (Moscow, 30 September-2 October 2008)
- (d) Joint China/UNECE Seminar on Duck (Nanjing, 1-4 December 2008).

9. He thanked Mr. Victor Guschin, Director of the All-Russian Research Institute for Poultry Processing Industry of the Russian Academy of Agricultural Sciences, Mr. Andrey Lisitsyn, Director of the All Russian Meat Research Institute of the Russian Academy of Agricultural Sciences, Mr. Alain Boismartel and the "Direction Générale de la Concurrence, de la Consommation et de la Répression de Fraudes" of France and he also thanked Mr. Guangdong Zhou and the "Nanjing Agricultural University", who organized and hosted the above meetings.

10. The secretariat explained that the activities of the Specialized Section which aimed at capacity-building and promoting the standards could be financially supported both from the United Nations Development Account and from the Russian Voluntary Contribution Fund.

## **VII. REVIEW OF THE UNECE STANDARDS FOR EGGS AND EGG PRODUCTS (Agenda item 5)**

Documentation: Draft revised UNECE standard for edible hen eggs-in-shell  
(ECE/TRADE/C/WP.7/GE.11/2009/2)

Draft revised UNECE standard for hen egg products for use in the food industry (ECE/TRADE/C/WP.7/GE.11/2009/3)

11. The Specialized Section appreciated the work done by the rapporteur countries, together with the European Commission, in revising the standards for eggs and egg products. The texts of the revised standards represented a good compromise between the views of industry experts in different countries on the provisions of the standards. The delegations recommended that the Working Party should adopt the revised standards for a trial period of one year.

12. With reference to the table in annex I of the standard for hen egg products for use in the food industry, the delegation of France explained that the minimum solids matter content in whole eggs, liquid and frozen, of 22 per cent was low as compared with the average of 23 per

cent that resulted from the tests made in France over the past 10 years. Similarly for egg yolk, the figures for the minimum solid matter content of 40 per cent and the minimum fat content of 25 per cent were low as compared with the French results, which were above 43 and 28 per cent, respectively.

13. The delegation of France also pointed out that “sell-by date” and “best-before date used”, on consumer packs could confuse consumers. These and other comments, which countries may wish to make during the trial period, will be taken into consideration at the time of reviewing the standards after the trial.

14. The delegation of the European Commission asked if the secretariat could initiate a process to obtain World Trade Organization (WTO) accreditation for the UNECE standards on eggs and meat. This would reduce duplications and increase efficiency in drawing up standards.

### **VIII. PROPOSAL FOR A UNECE STANDARD FOR VEAL MEAT – CARCASSES AND CUTS (Agenda item 5)**

Documentation: Draft new UNECE standard for veal meat – carcasses and cuts  
(ECE/TRADE/C/WP.7/GE.11/2009/4)  
Proposed new list of veal meat cuts (INF.4, Informal document. Australia)

15. The Chair introduced the draft proposal prepared by the rapporteurs on a new UNECE standard for veal meat – carcasses and cuts.

16. The Specialized Section reviewed the text and proposed the following changes/amendments:

(a) Section 3.5.2 “Veal/calf category”

Insert the following introductory paragraph: “The purchaser may specify a veal/calf category. In any case the category has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the category system shall be agreed between buyer and seller”.

(b) Since there were different opinions on the definition of veal/calf category, delegations decided to refer the issue back to the rapporteurs. The delegations discussed different aspects of how to define the category system based on the colour of the meat, the age and also the weight of the animal.

(c) Delegations decided to add to the table of categories a new category “8 - Carcasses weighing more than 200 kg”.

(d) Section 3.5.3 “Production system”

Replace the existing introductory paragraph by the following text “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 production system shall be agreed between buyer and seller”.

Since there was no agreement on this section, delegations decided to refer the issue back to the rapporteurs.

(e) Section 3.5.4 “Feeding system”

The delegations decided to replace existing feeding system categories by the table below. They also agreed on referring the issue of the definition back to the rapporteurs for further amendments.

<b>Feeding system code (data field 7)</b>	<b>Category</b>	<b>Description</b>
<b>00</b>	Not specified	
<b>01</b>	Milk fed	Whole milk feeding
<b>02</b>	Mother fed	Fed by mother
<b>03</b>	Formula fed	Formula fed
<b>04</b>	Combination fed	Mixed feeding which could include milk, formula, silage, grains, cereals and/or any other vegetable products
<b>05-09</b>	Codes not used	
<b>10</b>	FM free	
<b>11</b>	FM & IAO free	
<b>12</b>	FM, IAO & GP free	
<b>13</b>	FM, IAO, GP & GMO free	
<b>14</b>	FM & GP free	
<b>15</b>	FM, GP & GMO free	
<b>16</b>	FM & GMO free	
<b>17 – 29</b>	Codes not used	
<b>30</b>	IAO free	
<b>31</b>	IAO & GP free	
<b>32</b>	IAO & GMO free	
<b>33</b>	IAO, GP & GMO free	
<b>34 – 49</b>	Codes not used	
<b>50</b>	GP free	
<b>51</b>	GP & GMO free	
<b>52 – 59</b>	Codes not used	
<b>60</b>	GMO free	
<b>61 – 98</b>	Codes not used	
<b>99</b>	Other	Any other feeding system agreed between buyer and seller

(f) Section 3.5.5 “Slaughter system”

Replace existing description for the categories with the following amendments:

- (i) Category 1, Conventional - Mandatory stunning prior to bleeding
- (ii) Category 2, Kosher - Includes appropriate ritual slaughter procedures used
- (iii) Category 3, Halal - Includes appropriate ritual slaughter procedures used.

The Russian delegation will submit a proposal to amend this section based on definitions for Halal products collected in FAO/WHO standards.

(g) Section 3.5.6 “Post-slaughter system”

Remove note 2.

(h) Section 3.6.1 “Fat thickness”

Amend the table with the following changes:

- (i) Replace description of category 6 with the following text “More than 6 mm fat thickness or as specified”.
- (ii) Remove category ‘7’.
- (iii) Add category ‘8’ “Codes not used”.

(i) Section 3.6.2 “Trimming”

Replace figure 1 with an image colour to appear like veal meat.

(j) Section 3.8 “Meat and fat colour and pH”

Delegations decided not to include any grading system in the standard owing to the complexity of distinguishing between the colours.

(k) Section 3.9 “Weight ranges of carcasses and cuts”

Amend the heading to read “Weight ranges of cuts”.

(l) Section 4.1 “Definition of the code”

Amend table to reflect changes introduced through different sections. The new structure of the code reflects section 3.5.4 represented with two digits in field no. 7. The example of the “Definition of the code” in section 4.2 reflects these changes accordingly.

- (m) The Specialized Section decided that the rapporteurs should conduct consultations, discuss results and propose draft definitions to reach a compromise solution for sections 3.5.2, 3.5.3 and 3.5.4. The discussions would be conducted during the intersessional period, ending by the deadline for submitting the documents for translation for the next meeting (early January 2010).

17. Section 5. “Carcasses and cuts descriptions”

Regarding the descriptions of carcasses and cuts, and the existing images and skeletal diagrams, the following was decided:

- (a) Keep the list of products and definitions agreed by the rapporteurs (document ECE/TRADE/C/WP.7/GE.11/2009/4 (master document)).
- (b) Insert into the master document the list of new cuts discussed by the rapporteurs (document INF.4).
- (c) The secretariat should create a web page with the available images, identifying the action to be taken on them and including comments made by delegations. The delegations should provide the secretariat with those missing images requested for the standard.
- (d) Delegations in principle agreed only on names and images identifying cuts. Further clarification to be provided by the delegations concerned.

18. The following cuts and their descriptions should be added to the master document:

Note: \*TBA (To be advised): Codes will be provided when rib numbers are decided for each cut item.

19. Side (Brisket removed)            3506  
(Style 2)

- (a) Carcase is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained.
- (b) Brisket is removed by a cut parallel to the dorsal aspect of a side starting at the first rib. The portion of the brisket point is removed along the natural seam between the shoulder muscles.
- (c) The portion of the pectoral muscle of the brisket point remains firmly attached to the shoulder. The remainder of the brisket is removed to the caudal aspect of the thin flank. The thin flank remains attached to the side.
- (d) Carcase trim must comply with all government hygiene regulations that passes a carcase fit for human consumption and with the minimum trim requirements as agreed by the meat industry.

To be specified:

- (i) Variations to minimum trim standard definition (buyer/seller agreed variation).
- (ii) Kidney and kidney fat removed.

20. Side (Brisket and shin removed)    3507  
(Style 3)

- (a) Carcase is split into sides down the length dividing the spinal column. Kidney and kidney fat retained. Spinal cord is retained.



- (b) The brisket point end is removed along the natural seam between the shoulder muscles and the humerus bone and shin are also removed and retained attached to the brisket.
- (c) The portion of the pectoral muscle of the brisket point end remains firmly attached to the shoulder. The belly portion of the brisket is removed by a cut continuing to the caudal aspect of the thin flank.
- (d) The thin flank remains attached to the side.
- (e) Carcase trim must comply with all government hygiene regulations that passes a carcase fit for human consumption and with the minimum trim requirements as agreed by the meat industry.

To be specified:

- (i) Variations to minimum trim standard definition (buyer/seller agreed variation).
- (ii) Kidney and kidney fat removed.
- (iii) Spinal cord removed.

21. Hindquarter pair (TBA)

- (a) Hindquarter pair is prepared from a carcase by the removal of a forequarter pair by a straight cut through the specified thoracic vertebrae severing the back bone and along the specified rib to the ventral portion of the breast. Kidneys and kidney fat retained. Tail is retained.

To be specified:

- (i) Variations to minimum trim standard definition (buyer/seller agreed variation).
- (ii) Kidney and kidney fat removed.
- (iii) Tail removed.

22. Hindquarter and saddle pair (flank on) (TBA)

- (a) Hindquarter and saddle pair (flank on) is prepared from a hindquarter pair (item TBA). The belly (ribs and flank) are removed at the specified rib and distance from the vertebrae and parallel to the back bone and removed at the cranial edge of the thin flanks. The thin flanks are retained. The kidneys and kidney fat is retained. The tail is retained.

To be specified:

- (i) Variations to minimum trim standard definition (buyer/seller agreed variation).
- (ii) Kidneys and kidney fat removed.
- (iii) Tail removed.
- (iv) Tenderloin removed.

Option: Thin flank removed.

23. Pistola hindquarter (flank on) (TBA)  
(Style 1)

- (a) Pistola hindquarter (flank on) is prepared from a pistola hindquarter pair (item TBA) after splitting into equal sides down the vertebrae column. The spinal cord, kidney and kidney fat is retained.

To be specified:

- (i) Rib number required.
- (ii) Diaphragm removed.
- (iii) Kidney and kidney fat removed.
- (iv) Specified rib length distance from eye muscle.

24. Pistola hindquarter (flank off) (TBA)  
(Style2)

- (a) Pistola hindquarter is prepared from (item TBA). The thin flank is removed by a cut commencing at the superficial inguinal lymph node separating the M. rectus abdominis and following the contour of the hip.

To be specified:

- (i) Rib number required.
- (ii) Diaphragm removed.
- (iii) Specified rib length distance from eye muscle.

25. (Pistola) Forequarter pair (TBA)  
(Style 1)

- (a) Pistola forequarter pair is the remaining portion from a carcass after the removal of the Pistola hindquarter pair (Style 1). The diaphragm is retained.

26. Forequarter pair (brisket removed) (TBA)  
(Style 3)

- (a) Forequarter pair is prepared from a carcass by a cut along the contour of the specified rib to the ventral edge of the breast. Another cut is made through the specified thoracic vertebra severing the backbone.
- (b) The brisket (point end) on both sides is removed along the natural seam between the blade muscles, and the rib length is cut at a specified distance from the vertebral column.

To be specified:

- (i) Rib number required.

## 27. Shoulder (blade) 3615

- (a) Shoulder (blade) is prepared from a forequarter and consists of the scapular, humerus and fore shank bones together with associated muscles. Shoulder is removed from a forequarter by a cut following a seam between the overlying muscles of the ribs, leaving the undercut M. subscapularis muscle attached to the blade bone.

## 28. Butt and rump 3560

Alternative description: (Leg long cut)

- (a) Butt and rump is prepared from a hindquarter (TBA) with the removal of the tenderloin in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The loin is removed by a cut at the junction of the lumbar and sacral vertebrae at a point cranial to the tuber coxae to the ventral portion of the flank.

29. Saddle (TBA)  
(Style 1)

- (a) Saddle is prepared from a carcass by the removal of the forequarter pair (style 3). The saddle is removed from the hind legs pair by a straight cut at the lumbosacral junction and ventral to the edge of the flank.
- (b) Length of rib distance remaining from the vertebral column to be specified between buyer and seller. Blade cartilage retained. Tenderloin tail retained.

To be specified:

- (i) Tenderloin tail removed.
- (ii) Kidney fat retained or removed.
- (iii) Diaphragm retained or removed.

30. Saddle – cap off (TBA)  
(Style 3)

- (a) Saddle cap off is prepared from (style 2 or style 3) saddle by the removal of a portion of the outer surface of the saddle cover along the natural seam. The cap consists of the removal of the scapular cartilage and the attached M. subscapularis muscle, the remaining portions of the M. latissimus dorsi muscle removed along the natural seams on both sides of the saddle surface.
- (b) The extended area of cap portion removed to be specified between buyer and seller.

To be specified:

- (i) Kidney fat retained or removed.
- (ii) Diaphragm retained or removed.

31. Brisket and shin 3645

- (a) Brisket and shin attached is prepared from a side (style 3). Brisket and shin is removed in one piece by a cut across the ribs parallel to the dorsal aspect of a side starting at the first rib and continuing to the caudal aspect of the thin flank.
- (b) The brisket point end is removed along the natural seam between the shoulder muscles. The humerus bone and shin are also removed from the side and retained firmly attached to the brisket. The portion of the pectoral muscle of the brisket point end remains firmly attached to the shoulder. Diaphragm retained.

To be specified:

- (i) diaphragm removed.
- (ii) Thin flank removed.

32. Brisket point end 3650 – 3653  
(3650 – 4r, 3651- 5r, 3652 - 6r, 3653-7r)

- (a) Brisket point end is prepared from brisket by the removal of the navel end following the caudal edge of the specified rib. Specify point end removal distance from vertebral column.

To be specified:

- (i) Rib number required.

33. Striploin 3761  
(8 Ribs)  
(Style 2)

- (a) Striploin is prepared from a hindquarter by a cut at the lumbosacral junction to the ventral portion of the flank. The flank is removed at a specified distance from the eye muscle (*M. longissimus dorsi*) at both cranial and caudal ends.

To be specified:

- (i) Rib number required.
- (ii) Distance from eye muscle.
- (iii) Intercostals removed.
- (iv) Supraspinous ligament removed.
- (v) *M. multifidi* muscle removed

34. Heel muscle 3887

- (a) Heel muscle is prepared from silverside by separation from the *M. gluteo biceps*. The heel muscle consists of the *M. gastrocnemius* and the *M. flexor digitorum superficialis*. Both muscles must be retained.

35. Thin flank 3785

- (a) Thin flank is prepared from a hindquarter by a cut commencing at the superficial inguinal lymph node, bisecting the M. rectus abdominus and following the contour of the hip, and continuing to the 13th rib by following the contour of the rib to the ventral surface. The connective tissue (*linea alba*) on the ventral edge is removed.

To be specified:

- (i) M. cutaneus trunci retained or removed.  
(ii) Gland and fat deposits under M. cutaneus trunci retained or removed.

36. The delegation of France will submit a list of products and their descriptions, which should be included in the draft standard.

37. The Specialized Section decided to keep the revised text as work in progress for one more year.

#### **IX. PROPOSAL FOR A UNECE STANDARD FOR RETAIL CUTS (Agenda item 7)**

Documentation: Explanatory note on creating a new standard for retail cuts  
(ECE/TRADE/C/WP.7/GE.11/2009/5)  
Draft new UNECE standard for retail cuts  
(ECE/TRADE/C/WP.7/GE.11/2009/6)

38. The delegation of the United States made a presentation on the retail meat cuts using pork cuts as a reference and proposed that the Specialized Section start work on drawing up a standard for that type of meat. To support the work on the new standard, the delegation had prepared a draft of the standard for retail cuts of porcine following the structure of the existing standards; it included images and skeletal diagrams.

39. The presentation included a graphical description of some retail items commonly traded in the United States and derived from existing cuts. It also described a first step in proposing a new coding system and a logical plan for developing such system for communication and electronic trade.

40. As part of the action plan, the reasoning behind the approach was presented, as well as some potential issues and pitfalls that should be taken into account when developing the standard. Decisions needed to be taken on the following:

- (a) Whether to prepare a standard for each species or to integrate the standard into the existing standard;  
(b) How to avoid duplication of common information;  
(c) Coding language – logical progression.

41. To support the development of the standard, the delegation proposed to host a rapporteurs' meeting in the United States to consider the draft and discuss how to progress. Delegations were invited to submit to the secretariat country-specific retail cuts with codes and

names. In preparing the draft standard, the delegation of the United States would submit a proposal containing a draft list of pork and beef retail meat cuts.

42. The Specialized Section endorsed the proposal to start work on the new standard. The rapporteurs' meeting should preferably be held during the last week of October 2009. The organizers would circulate the draft programme and invitation.

#### **X. PROPOSAL FOR A UNECE STANDARD FOR HORSE MEAT – CARCASSES AND CUTS (Agenda item 8)**

Documentation: Draft UNECE standard for horse meat – carcasses and cuts  
(ECE/TRADE/C/WP.7/GE.11/2009/7)  
Horse Meat Production (INF.2, Informal document)

43. The delegation of the Russian Federation made a presentation on horse meat and suggested that the Specialized Section start work on drawing up a standard for this type of meat. Clarifications were given on the differences between preparing bovine and horse meat carcasses, on the quality characteristics of the horse meat fat, on the types of horses for meat production and on ethical aspects of slaughtering horses for meat.

44. To support the work on the new standard, the delegation of the Russian Federation offered to prepare a draft based on the structure of the existing standards, as well as pictures of cuts, and to host a rapporteurs' meeting in Moscow to consider the draft and to discuss the cuts. Russian/English interpretation would be provided at the meeting.

45. The Specialized Section endorsed the proposal to start work on the new standard. The rapporteurs' meeting in Moscow should preferably be held during the week of 9-13 November, immediately following the Working Party session, in Geneva. The organizers of the meeting would circulate the draft programme and invitation well in advance.

#### **XI. INFORMATION/DECISIONS FOR SUBMISSION TO THE WORKING PARTY (Agenda item 9)**

46. Following discussions on restructuring the work on the Working Party to accelerate the development and adoption of standards, the Specialized Section proposed that the requirement to submit decisions on technical matters to the Working Party for adoption should be eliminated.

#### **XII. FUTURE WORK (Agenda item 10)**

Documentation: Proposal to review UNECE meat standards (INF.3, Informal document)

47. The delegations discussed various proposals on ways to attract more delegations to the meetings. One suggestion was to review the entire set of standards, to examine the success of their implementation and what difficulties might have been experienced.

48. The Specialized Section proposed the following items for future work:

- (a) Complete the work on the UNECE standard for edible meat co-products. The secretariat would collect contributions (i.e. missing images) from delegations.
- (b) Complete the work on the proposal for a new UNECE standard for veal meat – carcasses and cuts. The secretariat would collect contributions (i.e. missing images) from delegations.
- (c) Continue the process to finalize the draft of a preliminary UNECE standard for retail meat cuts. Collect contributions from delegations to prepare country specific retail cuts with codes and names.
- (d) Continue the process to finalize the draft of a preliminary UNECE standard for goose meat – carcasses and parts.
- (e) Start work on a draft UNECE standard for horse meat – carcasses and cuts.
- (f) Organize a workshop on food safety, traceability and standardization (Moscow, 9-13 November 2009).

49. The nineteenth session of the Specialized Section has been tentatively scheduled to take place in Geneva from 19 to 23 April 2010.

50. The delegations expressed the wish to have the Head of Delegation of China present the draft standard for goose meat - carcasses and parts to the meeting of the Specialized Section at its next session.

51. The agreed provisional agenda for the nineteenth session of the Section is given on the last page of this document. Further proposals should be submitted to the secretariat at least 12 weeks before the session. The deadline for submitting documents is 11 January.

### **XIII. OTHER BUSINESS (Agenda item 11)**

52. At the request of the United States, delegations discussed definitions in section “3.5.2 Porcine Category” of the standard for porcine. Terms “castrated” (category hog/barrow) and “mature” (category boar) were discussed, as new techniques and animal welfare considerations requests allowed the use of chemical and immunological neutering methods. The delegation of the United States was interested in having those terms further clarified.

53. The delegation of the United States asked other delegations if they could submit to them any information they may have on a standard for “Bison” (“Buffalo” and “Beefalo” ).

54. Delegations discussed various proposals on how to increase participation.

**XIV. ELECTION OF OFFICERS (Agenda item 12)**

55. The Specialized Section re-elected Mr. Ian King (Australia) as Chairperson and Mr. Craig Morris (United States) as Vice-Chairperson.

**XV. ADOPTION OF THE REPORT (Agenda item 13)**

56. The Specialized Section adopted its report.



**Annex****Provisional agenda for the nineteenth session (2010)**

1.	Adoption of the agenda
2.	Matters of interest since the last session
3.	Status of publications on existing standards
4.	Review of recommendations on the UNECE standards for eggs and egg products
5.	Proposal for a UNECE standard for veal meat – carcasses and cuts
6.	Proposal for a UNECE standard for retail meat cuts
7.	Proposal for a UNECE standard for goose meat – carcasses and parts
8.	Proposal for a UNECE standard for horse meat – carcasses and cuts
9.	Information/decisions for submission to the Working Party
10.	Preparation of the meeting of rapporteurs
11.	Future work
12.	Other business
13.	Election of officers
14.	Adoption of the report