

Specialized Section on Standardization of Meat

Nineteenth session

Geneva, 21 - 22 October 2010

Item 6(d) of the provisional agenda

**Comments by the delegation of Australia**

**UNECE STANDARD for Retail Cuts Descriptions**

The new UNECE Standard for Retail Meat Cuts should provide for the use of a number of commonly recognised descriptors to allow for commercial flexibility and product innovation.

This Retail Standard should detail the applicable Retail Terminologies which correspond to the supply chain trade description information which may be applied to Meat sourced by a retail business.

There are a number of countries who use different terminologies and a number of countries have specific cuts that are only applicable to their country.

Therefore this UNECE STANDARD for Retail Cuts should concentrate on the **most traded Case Ready Retail Cuts that are sold on the international market.**

By using an agreed terminology for the retail descriptor and the use of alternative name that is commonly used, most countries would understand the concept of what this standard is endeavouring to achieve.

For example

USA term – Top Sirloin	Pacific Region – Rump Steak
USA term – Top Loin Steak	Pacific Region – Sirloin Steak / Porterhouse

With the retail cuts described for sale most cuts are either sold as a roast or cut into a steak. There are also a number of other options such as ribs or the just as the whole cuts as already described in the UNECE standard for Bovine / Ovine.

This leaves the problem with a numbering system for each cut . There is already a system in place for Bovine / Ovine / Porcine. There was a discussion at Stillwater OK. USA. of what format this should take and there was no clear message. There was an idea put forward from the USA and this has been presented in the draft document.

A number of countries wanted a reference number back to the already existing Bovine UNECE Standard in the case beef retail cuts.

By describing product in a manner consistent with the Standard, a retail business can demonstrate that descriptions and claims applied to Meat products for retail sale are verifiable with the product from which it is derived.

The Standard should include a dynamic list of Domestic retail cut descriptions common to the domestic retail Sales that are commonly traded. It must be able to demonstrate the following

- Applicable retail terminology and descriptions derived from the UNECE Language that are clear and not misleading ( the use of Filet/ Mock and Tender throughout standard could be confusing) to the consumer about the description of meat being purchased;
- Supplementary information that can be used for display, distribution or a promotional purpose that is accurate and can be verified to be sourced from product that conforms with UNECE Standards or relevant codes of practice applicable in the country the item is processed in.
- Provision for the use of approved “Private Terms” to facilitate innovation or legitimate competition in the promotion of Meat products to retail consumers throughout the world.

## EXAMPLES FOR DISCUSSION

### LIST OF RETAIL BEEF PRIMAL AND SUB-PRIMAL CUT DESCRIPTIONS

Retail term	UNECE Retail Number	RETAIL CUT DESCRIPTORS	UNECE Number Primal Cut from existing
<b>Bone In</b>			
RIB SET	1604-R( roast) 1604-S (steak)	OP Rib,Tomahawk Steak,Frenched Rib Cutlet, Rib Eye Steak	1604
SHORTLOIN	1550-S	T- Bone Stk, Porterhouse Stk	1550
<b>Boneless</b>			
RIB EYE	2240-S 2240-R	Cube Roll, Scotch Fillet	2240
RIB EYE CAP		RIBEYE CAP STEAK	TBA

### OTHER COMMONLY USED RETAIL TERMS

The commonly used terms in this table are provided for information purposes only and do not form part of this Standard Some examples are as follows.

Retail Cut Name	Terminology	Meaning
Rib eye	Butterfly	To slice a steak in half leaving attached on one side
Top Loin	Steak	A portioned part of a primal cut – certain weight of retail cut - 300g
Brisket	Corn	A curing process used to enhance flavour, colour and shelf life. The corning process involves pumping or injecting meat with corning ingredients
Shoulder Clod	Medallion	Small portions or thin slices of meat
Shank	Diced	Manual or mechanically sizing of meat into dice sized pieces
Top Loin	Chop	Non portioned part of a primal cut usually containing a bone
Tenderloin	Fillet	A solid piece of meat most commonly used for retail ready meat applications e.g.Fillet of steak