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COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Standardization of Meat  
9<sup>th</sup> session, 27-29 March 2000, Geneva

Item 3(d) of the provisional agenda

**Draft UN/ECE Standard  
Porcine Specific**

Transmitted by the United States

**Note by the Secretariat :** At the last session the specialized section agreed to use a new structure for its standards (separating general from specific requirements) and decided to review the porcine standard in the near future to integrate it into the new framework. The delegation of the United States offered to serve as rapporteur for this task.

**Draft UN/ECE Standard  
Porcine Specific**

Concerning the standardization, marketing, and  
commercial quality of

**Porcine carcasses and cuts**  
moving in international trade

**1.0 Foreword**

*The purpose of this standard is to define and describe commercial quality and merchandising requirements of porcine carcasses and cuts moving into international trade as fit for human consumption. It is recognised that many other requirements of food standardisation and veterinary control must be complied with to market porcine meat across international borders. This standard does not attempt to prescribe those aspects which are covered elsewhere, and throughout the standard, such provisions are left to national or international legislation, or requirements of the importing country.*

*This standard includes photographs of carcasses and selected commercial cuts to facilitate a better understanding of its provisions with a view to ensuring a wide application in international trade. (A summary table of requirements laid down by the standard is also included).*

**2.0 Scope**

This standard applies to individual carcasses and resulting cuts of domesticated pigs younger than 10 months, marketed as fit for human consumption. Head on whole carcass weight should be a minimum of 50 kg.

**3.0 Field of application**

The purpose of this standard is to define certain aspects of quality and cutting requirements of porcine carcasses and cuts intended to be sold in international trade.

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, labeling 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 competent international reference concerning health and sanitation requirements.

#### **4.0 General requirements**

The following areas are dealt with in **section 1** covering general issues, which apply to trade in all mammalian meats.

*Provisions concerning refrigeration*

*Provisions concerning condition*

*Provisions for evaluating fat thickness in certain cuts*

*Provisions concerning packing, storage, and transport*

*Labeling information*

*Authority for conformity assessment*

*EAN-UCC codification system*

#### **5.0 Provisions Concerning Colour**

Kept as is

#### **6.0 Definition of Produce**

Same from this point forward.