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Perishable Produce and Quality Development

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Item 5 (b) of the provisional agenda

**Draft UN/ECE Standard for Poultry Meat  
Proposed species-specific standard**

Transmitted by the United States of America

**Note by the Secretariat :** This document contains the outcome of the work at the meeting of rapporteurs on the draft chicken specific requirements.

**UN/ECE STANDARD**  
**Concerning the standardization, marketing, and**  
**commercial quality of**

**CHICKEN CARCASSES AND PARTS**  
**moving in international trade**

**7.1.0 FOREWORD**

This standard should be read in conjunction with the General Requirements (Section 1 – Standards for Meat Carcasses and Component Meat Items).

The purpose of this Standard is to define and describe product identity, commercial quality, and merchandising requirements of chicken carcasses and parts moving into international trade. It is recognized that many other requirements of food standardization and veterinary control must be complied with to market chicken products 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.

The development of an international language for poultry products has been carried out under the auspices of the United Nations / Economic Commission for Europe Committee for Trade, Industry and Enterprise Development.

The UN / ECE Committee would like to acknowledge the contributions of the following countries and their delegates for the development of this publication:

Brazil	United Kingdom
France	United States of America
[Add names of other participating States]	

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**7.2.0 SCOPE**

This standard applies to raw (uncooked) chicken carcasses and associated parts from the avian species

*Gallus domesticus* that are marketed as fit for human consumption.

### 7.3.0 FIELD OF APPLICATION

The purpose of this Standard is to define certain aspects of quality and cutting requirements of chicken carcasses and parts intended to be sold in international trade.

This standard includes photographs and cutting diagrams of carcasses and selected commercial parts to facilitate a better understanding of its provisions with a view to ensuring a wide application in international trade.

### 7.4.0 GENERAL REQUIREMENTS

Requirements for the following are as are dealt with in Section 0.5.0, Poultry Meat Processing and Handling, in the General Requirements.

Provisions concerning condition

Provisions concerning refrigeration

Provisions concerning packing, storage, and transport

Labeling information for marketing units of poultry meat

Provisions concerning certification requirements

### 7.5.0 PROVISIONS CONCERNING PRODUCTION AND FEEDING

The purchaser may specify production and feeding systems as follows:

- (A) **Traditional production and diet systems:** birds are raised in heated and either air-cooled or open-sided growing houses and fed a precisely formulated high protein diet.
- (B) **Free-range with traditional diet systems:** birds are raised in heated and either air-cooled or open-sided growing houses with access to the outdoors and fed a traditional high protein diet. Because birds have access to the outdoors, diet and bio-security are not precisely controlled. Specific production requirements may need to be defined between buyer and seller.
- (C) **Pastured/pasture-raised with traditional diet systems:** birds are raised outdoors utilizing movable enclosures located on grass and fed a traditional high protein diet. Specific production requirements may need to be defined between buyer and seller.
- (D) **Traditional production with organic and/or antibiotic-free systems:** birds are raised in heated and either air-cooled or open-sided growing houses and fed an organic diet (without hormones, growth promotants, or other non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify organic and antibiotic-free requirements under "Additional product options."
- (E) **Free-range with organic and/or antibiotic-free systems:** birds are raised in heated and either

air-cooled or open-sided growing houses with access to the outdoors and fed an organic diet (without the use of hormones, growth promotants, or other non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify organic and antibiotic-free requirements under "Additional product options."

**(F) Pastured/pasture-raised with organic and/or antibiotic-free systems:** birds are raised outdoors utilizing movable enclosures located on grass and fed an organic diet (without hormones, growth promotants, or other or non-organic additives) and/or raised without antibiotics (drugs that are intended to prevent or treat animal illnesses). Purchaser must specify organic and antibiotic-free requirements under "Additional product options."

**(I) Other systems:** must be specified by the buyer or seller.

#### **7.5.1 Provisions Concerning Origin and Production History**

The purchaser may specify a requirement for traceability using the Certification option described in Section 0.5.5 of the General Requirements. Traceability requires that a verifiable method of identification for chicken carcasses and component meat items be used at all stages of production. Identification numbers must be associated with product, and origin and production history recorded correctly for each number. If used, traceability procedures must be agreed on by the Authority for Conformity Assessment designated by the purchaser under "Additional product options."

#### **7.6.0 PROVISIONS CONCERNING SLAUGHTER**

The buyer or seller may specify slaughter systems as follows. Special requirements of the slaughter system shall be specified under "Additional product items."

- (A) Traditional:** electrically stunned prior to bleeding
- (B) Kosher:** appropriate ritual slaughter procedures must be specified
- (C) Halal:** appropriate ritual slaughter procedures must be specified
- (D) Other:** any other method of slaughter must be specified by the buyer or seller

#### **7.7.0 PROVISIONS CONCERNING POST-SLAUGHTER PROCESSING**

The purchaser may specify post-slaughter processing systems as follows:

- (A) Immersion chilled:** product chilled by submersion in cold water after slaughter
- (B) Air chilled:** product chilled by cold air after slaughter
- (C) Air-spray chilled:** product chilled by cold air interspersed with fine water spray after slaughter

**(D) Other requirements:** must be specified by the buyer or seller

### **7.8.0 PURCHASER SPECIFIED OPTIONS FOR CHICKEN**

The standard provides for mandatory and optional purchaser specified categories for chicken product identification as follows:

#### *Mandatory*

Species - Chicken

Product/Style – defined in Standard

Bone

Skin

Refrigeration

#### *Optional - Product Options*

Class

Quality

Certification

Product/Feeding System

Post-Slaughter Processing

Piece Weight

Additional Ingredients

Size Reduction

Additional Product Options

### **7.8.1 Chicken category**

Chicken refers to product produced from the domesticated species *Gallus domesticus*.

### **7.8.2 Chicken classes**

The purchaser may specify that product be produced from a class of chicken as follows:

- *Class 1* -- young chickens less than 12 weeks of age
- *Class 2* -- breeding hens and roosters more than 10 months of age
- *Class 3* -- egg-laying hens more than 10 months of age
- *Class 4* -- roosters more than 10 months of age
- *Class 5* -- neutered chickens (capons) less than 4 months of age
- *Class 6* -- very young chickens less than 5 weeks of age
- *Other* -- describe class attributes under “Additional product options”

### **7.8.3 Bone**

Chicken carcasses and parts vary in presentation for bone as follows:

- *Bone-In* -- product has no bones removed
- *Partially Boneless* -- product has some, but not all bones removed
- *Boneless* -- product has all bones removed

#### 7.8.4 Skin

Chicken carcasses and parts are available for trade with skin (skin-on) or without skin (skinless). Skin-on carcasses and parts are available in skin colors “yellow” and “white.” Skin options are:

- *Skin-On, White or Yellow Skin* – product with skin that is either whitish or yellowish in color; white skin and yellow skin product shall not be mixed in the same lot without the consent of the buyer
- *Skinless* -- product with all skin removed (Figure 1)
- *Skin-On, White Skin* -- product with skin that has a whitish color (Figure 2)
- *Skin-On, Yellow Skin* -- product with skin that has yellowish color (Figure 3)



Figure 1: Skinless Whole Bird



Figure 2: Whole Bird with White Skin



Figure 3: Whole Bird with Yellow Skin

#### 7.8.5 Quality

The buyer or seller can specify a quality level for carcasses or parts. A third party conformity assessment authority may be requested to certify quality level in accordance with the provisions outlined in the General Requirements. The four quality-level designations are as follows:

- *#1 Quality Grade/Classification* -- product meets highest quality level
- *#2 Quality Grade/Classification* -- product meets second quality level
- *#3 Quality Grade/Classification* -- product meets third quality level
- *Line Run* -- product is not assessed for quality level

#### **7.8.6 Certification**

The buyer or seller can specify product certification in accordance with the certification requirements in Section 0.5.5 of the General Requirements.

#### **7.8.7 Refrigeration**

The buyer or seller can specify state of refrigeration in accordance with the provisions concerning refrigeration defined in Section 0.5.2 of the General Requirements.

#### **7.8.8 Production/feeding system**

The buyer or seller can specify the production/feeding system in accordance with the provisions defined in Section 7.5.0 of this standard.

#### **7.8.9 Slaughter system**

The buyer or seller can specify the slaughter system in accordance with the provisions defined in Section 7.6.0 of this standard.

#### **7.8.10 Post slaughter processing**

The buyer or seller can specify post slaughter processing in accordance with the provisions defined in Section 7.7.0 of this standard.

#### **7.8.11 Piece weight**

The buyer or seller can specify individual product weight in grams as four digits with no decimal places. For large parts, specifically whole birds, cut-up birds, front halves, and back halves (701XX- 704XX), piece weights may range from 10% less to 10% more than the designated piece weight. For example, an order for 1361 g (3 Lb.) chickens may normally include birds weighing between 1225 g (2.7 Lbs.) and 1497 g (3.3 Lbs.). For cut-up birds (702XX), piece weight is the net weight of the dressed bird before cutting. For small parts (705XX – 717XX) such as split breasts and wings, piece weights may range from 20% less to 20% more than the designated piece weight. The above weight ranges shall be acceptable unless the buyer or seller specifies a different piece weight range under “Additional product options.”

**7.8.12 Added ingredients**

The buyer or seller can specify that liquid-based ingredients be added to the product in accordance with the following:

- *Ingredients added up to 3 % over product weight*
- *Ingredients added 3 to 8 % over product weight*
- *Ingredients added 8 to 10 % over product weight*
- *Ingredients added 10 to 15 % over product weight*
- *Ingredients added 15 to 20 % over product weight*
- *Ingredients added greater than 20 % over product weight*

Specifications regarding the type of flavoring, seasonings, physical appearance, or other added-ingredient requirements shall be specified under “Additional product options.” Ingredients shall be not be added unless a requirement for added ingredients is specified.

**7.8.13 Size Reduction**

The buyer or seller can specify that parts be reduced in size in accordance with the following:

- *Diced* -- product is cut to create uniformly sized meat cubes
- *Sliced* -- product is cut to create meat slices that have a uniform thickness but an irregular outline due to the natural shape of the part (e.g. breast slices)
- *Stripped* -- product is cut to create rectangularly shaped meat strips that have a uniform width but may be of variable length
- *Pulled* -- product is hand-pulled or mechanically torn to create irregularly sized pieces of meat that have a natural shredded appearance
- *Ground* -- product is extruded under pressure through circular openings in a metal plate to create a soft, pliable meat product that can be formed into patties, nuggets, or other shapes. The size of the openings may be specified under “Additional product options,” with coarsely ground meat produced using openings greater than or equal to 1.25 cm (0.5 in) and finely ground meat using openings less than 1.25 cm (0.5 in).
- *Other* -- describe size reduction requirements under “Additional product options”

Specifications regarding the desired slice thickness, strip width, cube size, or other dimensions or characteristics of size-reduced pieces shall be specified under “Additional product options.” Products shall not be size reduced unless a requirement for size reduction is specified.

**7.9.0 CHICKEN-SPECIFIC EAN/UCC CODING FORMAT**

The following tables demonstrate the general application of the EAN/UCC coding format for describing chicken meat product requirements:

<i>Data Field</i>	<i>Code Range</i>	<i>Specified Use</i>	<i>Data Field Ref.</i>
<b>Product Designations: MANDATORY</b>			



Species	0 – 9	7	1
Product/Style	0000 – 9999	0000 – 9999	2
Bone	0 – 9	0 – 3	3
Skin	0 – 9	0 – 4	4
<i>Data Field</i>	<i>Code Range</i>	<i>Specified Use</i>	<i>Data Field Ref.</i>
Refrigeration	0 – 9	1 – 6	8
<b>Product Designations: OPTIONAL</b>			
Class	0 – 9	0 – 7	5
Quality	0 – 9	0 – 9	6
Certification	0 – 9	0 – 7	7
Production/Feeding System	0 – 9	0 – 9	9
Slaughter Systems	0 – 9	0 – 9	10
Post Slaughter Processing	0 – 9	0 – 9	11
Piece Weight	0000 – 9999	0000 – 9999	12
Additional Ingredients	0 – 9	0 – 6	13
Size Reduction	0 – 9	0 – 6	14
Additional Product Options	0 – 9	0 – 1	15

### 7.9.1 Use codes for chicken products

Specified Code Description  
Use Code

#### Field 1. Species

7 = Chicken

#### Field 2. Product/Style

Four-digit product and style code defined in Standard

**Field 3. Bone**

- 0 = Not Specified
- 1 = Bone-In
- 2 = Boneless
- 3 = Partially Boneless

**Field 4. Skin**

- 0 = Not Specified
- 1 = Skin-On, Yellow or White
- 2 = Skinless
- 3 = Skin-On, White
- 4 = Skin-On, Yellow

**Field 5. Class**

- 0 = Not Specified
- 1 = Class 1 (young chickens)
- 2 = Class 2 (breeding hens and roosters)
- 3 = Class 3 (egg-laying hens)
- 4 = Class 4 (roosters)
- 5 = Class 5 (capons)
- 6 = Class 6 (very young chickens)
- 7 = Other

**Field 6. Quality Level**

- 0 = Not Specified
- 1 = #1 / Highest Quality/Grade
- 2 = #2 / Second Quality/Grade
- 3 = #3 / Third Quality/Grade
- 9 = Line Run

**Field 7. Certification**

- 0 = Not Required
- 1 = Quality Grade/Classification Certification Required
- 2 = Trade Description Certification Required
- 3 = Animal Identification Certification Required
- 4 = Quality Grade/Classification and Trade Description Certification Required
- 5 = Quality Grade/Classification and Animal Identification Certification Required
- 6 = Trade Description and Animal Identification Certification Required
- 7 = Quality Grade/Classification, Trade Description, and Animal Identification Certification Required

**Field 8. Refrigeration**

0	=	Not Specified
1	=	Chilled
2	=	Chilled, with Ice
3	=	Chilled, with CO <sub>2</sub>
4	=	Hard Chilled
5	=	Frozen
6	=	Frozen Individually, without Ice Glazing
7	=	Frozen Individually, with Ice Glazing

**Field 9. Production and Feeding System**

0	=	Not Specified
1	=	Traditional Production and Diet
2	=	Free Range Production and Traditional Diet
3	=	Pastured/Pasture-Raised with Traditional Diet
4	=	Traditional Production with Organic and/or Antibiotic-Free Systems
5	=	Free Range Production with Organic and/or Antibiotic-Free Systems
6	=	Pastured/Pasture-Raised with Organic and/or Antibiotic-Free Systems
9	=	Other

**Field 10. Slaughter Systems**

0	=	Not Specified
1	=	Traditional
2	=	Kosher
3	=	Halal
9	=	Other

**Field 11. Post Slaughter Processing**

0	=	Not Specified
1	=	Immersion Chilled
2	=	Air chilled
9	=	Other

**Field 12. Piece Weight**

0000	=	Not Specified
XXXX	=	Specified four-digit individual product weight (0000) in grams

**Field 13. Added Ingredients**

0	=	No ingredients added
1	=	Ingredients added up to 3 % over product weight
2	=	Ingredients added 3 to 8 % over product weight
3	=	Ingredients added 8 to 10 % over product weight
4	=	Ingredients added 10 to 15 % over product weight
5	=	Ingredients added 15 to 20 % over product weight
6	=	Ingredients added greater than 20 % over product weight

**Field 14. Size Reduction**

0	=	No size reduction
1	=	Diced
2	=	Sliced
3	=	Stripped
4	=	Pulled
5	=	Ground
6	=	Other

**Field 15. Product Options (additional)**

0	=	Not Specified
1	=	Contractual modifications as specified by buyer or seller

**7.9.2 Codification example for product identification:**

Frozen whole young chickens with giblets could be characterized by the EAN/UCC chicken product code 70101-10-1005000000000-0, indicating the following:

- Field 1 Species = 7 (Chicken)
- Field 2 Product/Style = 0101 (Whole bird (with giblets))
- Field 3 Bone = 1 (Bone-in)
- Field 4 Skin = 0 (Unspecified)
- Field 5 Class = 1 (Young Chicken)
- Field 6 Quality = 0 (Unspecified)
- Field 7 Certification = 0 (Unspecified)
- Field 8 Refrigeration = 5 (Frozen)
- Field 9 Production/Feeding System = 0 (Unspecified)
- Field 10 Slaughter Systems = 0 (Unspecified)
- Field 11 Post Slaughter Processing = 0 (Unspecified)
- Field 12 Piece Weight = 0000 (Unspecified)
- Field 13 Added Ingredients = 0 (No added ingredients)
- Field 14 Size Reduction = 0 (No size reduction)
- Field 15 Additional Product Options = 0 (Unspecified)

**7.10 CHICKEN PRODUCTS AND STYLES**

This standard can be used to identify the following chicken products:

<b>Code No.</b>	<b>Product/Style Name</b>
70101	Whole Bird
70102	Whole Bird w/out Giblets (W.O.G.)
70103	W.O.G. w/ Half Neck
70104	W.O.G. w/ Whole Neck
70105	W.O.G. w/ Head
70106	W.O.G. w/ Head and Feet
70201	2-Piece Cut-Up (Split Bird)
70202	4-Piece Cut-Up (Quartered Bird)
70203	6-Piece Cut-Up
70204	8-Piece Cut-Up, Traditional
70205	8-Piece Cut-Up, Non-Traditional
70206	9-Piece Cut-Up, Traditional
70207	9-Piece Cut-Up, Country-Cut
70208	10-Piece Cut-Up
70301	Front Half
70302	Front Half w/out Wings
70401	Back Half
70402	Back Half w/out Tail
70501	Breast Quarter
70502	Breast Quarter w/out Wing
70601	Whole Breast w/Ribs & Tenderloins
70602	Bone-in Whole Breast w/ Ribs and Wings
70603	Boneless Whole Breast w/ Rib Meat, w/out Tenderloins
70604	Boneless Whole Breast w/ Tenderloins
70605	Boneless Whole Breast w/out Tenderloins
70701	Bone-in Split Breast w/ Ribs
70702	Bone-in Split Breast w/ Ribs & Wing
70703	Boneless Split Breast w/out Rib Meat
70704	Partially Boneless Split Breast w/ Rib Meat & 1 <sup>st</sup> Wing Segment
70801	Tenderloin
70802	Tenderloin w/ Tendon Clipped
70901	Leg Quarter
70902	Leg Quarter w/out Tail
70903	Leg Quarter w/out Tail or Abdominal Fat
70904	Long-Cut Drumstick and Thigh Portion w/Back
71001	Whole Leg (Short-Cut Leg)
71002	Whole Leg w/ Abdominal Fat
71003	Whole Leg, Long-Cut
71004	Whole Leg, w/ Thigh/Drumstick Incision (Short-Cut Sujiire)
71005	Whole Leg, Long-Cut, w/ Thigh/Drumstick Incision (Long-Cut Sujiire)

71101	Thigh
71102	Bone-in Thigh w/ Back Portion (Thigh Quarter)
71103	Boneless Thigh, Trimmed
71104	Boneless Thigh, Squared
71105	Boneless Thigh, Trimmed and Squared
71201	Drumstick
71202	Slant-Cut Drumstick
71301	Whole Wing
71302	1 <sup>st</sup> & 2 <sup>nd</sup> Segment Wing (V-Wing)
71303	2 <sup>nd</sup> & 3 <sup>rd</sup> Segment Wing (2-Joint Wing)
71304	1 <sup>st</sup> Segment Wing (Wing Drummette)
71305	2 <sup>nd</sup> Segment Wing (Wing Flat)
71306	3 <sup>rd</sup> Segment Wing (Wing Tip)
71307	1 <sup>st</sup> Segment & 2 <sup>nd</sup> Segment Wings
71401	Stripped Lower Back
71402	Lower Back
71403	Upper Back
71404	Whole Back
71501	Tail
71601	Neck
71701	Head
71801	Processed Paws
71802	Processed Feet
71803	Unprocessed Paws
71804	Unprocessed Feet
71901	Gizzards, Mechanically Cut
71902	Gizzards, Butterfly-Cut
71903	Gizzards, V-Style Cut
72001	Livers
72101	Hearts, Cap Off
72102	Hearts, Cap On
72201	Testes (Fries, Testicles)
72301	Breast Skin
72302	Thigh/Leg Skin
72303	Body Skin
72401	Abdominal Fat (Leaf Fat)
72501	Cartilage, Breast (Keel Cartilage)
72502	Cartilage, Leg
74001	2-Product Combinations
74002	3-Product Combinations
74003	4-Product Combinations
75001	Mechanically Separated Chicken (MSC), Over 20% Fat
75002	MSC, 15-20% Fat
75003	MSC, Under 15% Fat
75004	Mechanically Separated Chicken w/out Skin, Under 15% Fat

- 75101 Seasoned Mechanically Separated Chicken (SMSC), Over 20% Fat
- 75102 SMSC, 15-20% Fat
- 75103 SMSC, Under 15% Fat
- 75104 Seasoned Mechanically Separated Chicken w/o Skin, Under 15% Fat
- 75201 Ground Chicken (Style description to be developed)
- 75301 Trimmings, White Meat (Style description to be developed)
- 75302 Trimmings, Dark Meat (Style description to be developed)
- 75303 Trimmings, White and Dark Meat (Style description to be developed)