



**Economic and Social  
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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Standardization of Meat  
11th Session, 8-10 April 2002, Geneva

Item 3(a) of the provisional agenda

**Draft UNECE Standard for Ovine Carcasses and Cuts  
Report of the Meetings of Rapporteurs**

**Note by the Secretariat:** This document contains a short summary of the topics discussed between the rapporteurs at a meeting in Brussels/Washington as well as a table of points for discussion by the Specialized Section.

Meetings on 1 and 2 October, Brussels and Washington

Brussels

Present:

K. Jones - UK  
D. Liangos - Greece  
L. Florez - E.U  
I. Mcturk - E.U  
M. Newman - E.U

Washington

Present:

S. Olson - USA  
B. Carpenter - USA

Comments were received from A. Boismartel - France

Telephone discussions on elements in the Draft Ovine Standard took place between the participants in Brussels and B. Carpenter and S. Olson in Washington.

The following points were raised.

Section 4A - Comments

Page 2

Acknowledgement – add ‘EU’ to list

About this first edition – is this required either in this form or at all

Page 4

Remove in 4A.1.4.3 – ‘**it is intended to introduce**’

4A.1.4.3.1 – change YOUNG LAMB to ‘**LAMB – young ovine under 12 months of age or which does not have any permanent incisor teeth which has been fed on a predominantly milk or milk substitute diet**’

\*\*\*Add appropriate dentition diagrams

Page 5

4A.1.4.3.2 Production etc.

**Intensive systems** – remove the phrase ‘**developed to promote rapid growth**’

**Extensive systems** – change this to ‘**Non intensive systems**’

**Husbandry systems** – remove this option completely

4A.1.4.3.4

\*\*\*\*Add as an option **'Dressing specification – if this is required then the specific requirement must be agreed within the contractual terms'**

Page 6

4A.1.4.3.5 – should read **weight range of 'carcasses / cuts'**

4A.1.4.4 – Ovine specific coding

Data field 1 should specify **'4'** (the appropriate species number for ovine)

Changes resulting from combining data fields 6 & 14 into a new 6

Page 7

4A.1.4.4.1 - Use codes

Changes resulting from previous comments

#### Section 4B - Points for Discussion

Page 1

##### **Forward**

Take out ref. To UN trade mark – further discussion needed

##### **Purpose**

Change text to read...indicate one way **'only'** of ...

##### **About first edition**

Take out AUS-MEAT ref – no agreement on publishing Ovine Standard as yet and this should be inside front cover or part of general explanation – not as part of main text

Page 2

Leave out copyright details – again no agreement yet

##### **Cuts**

Page 12

4500 / 4510

Add as bullet points – **'conformation score'**, **'grading required'**

Wording for kidney & channel fats should be throughout text and as appropriate – **'retained, partially or completely removed'**

4500 under options – add a **'head on'** option for S. Europe

\*\*\*\*Expand on definition of **'hard fat'** in this context?

In the carcass pieces option insert the word **'possible'** so text runs – with the **'possible'** exception of the tenderloin.

4505 as for 4500

4720 – add as PRS **‘Specify: surface fat trim level’**

Page 13

References to shank tip should read shank tip (tarsus) throughout to remove ambiguity. Consider replacement of photo to show rack inclusion and more clearly a **pistola cut** option or alternatively add another photo

Page 14

4960 replace **carpus bone** with **‘carpus’** and use throughout as appropriate

Page 17

4821 (easy carve leg) What purpose the option: femur bone preparation? suggest removal of this option

Page 21

4900/4883/4923 – these should also offer singles / halves as an option **‘singles split longitudinally through the vertebrae’** – however as these exist as separate cuts – pages 22/23/24 perhaps the photo / cut sequence should be changed

Page 25

\*The term backstrap is not very user friendly and is in fact the term used to describe a major tendon. US advises the term **‘backstrip’** which is better

Pages 27/28/29

We need to add a cut ‘papilion’ or ‘butterfly’ – photo attached



\*\*4980 / 4995 Oyster and Banjo shoulders – the feeling is that we should call these **‘Outside shoulder’** with a trim option

Page 31 – uncertain what the term **‘grinding meat’** is for given the fact that trimmings are already

included and suggest removal of the option

Issues raised by the US were

- US would prefer **Chump** to be called either '**Hip**' or '**Sirloin**' – a solution would be to put the US preference in brackets after the existing
- US would prefer **Knuckle** to be re-named – one possibility would be to adopt the other common name '**Thick Flank**' or '**Leg Tip**'
- US would prefer not to use names such as **Banjo** or **Picnic** for lamb shoulder options – an acceptable option would be to use a term used in the Porcine Standard '**Outside Shoulder**'
- In common with the Brussels group the US preferred the term '**BACKSTRIP**' to be used rather than Backstrap.
- Would like to expand carcass group by either adding items or PRS to break the carcasses and place into container as fabricated cuts that are “chop ready” or “block ready”. See the IMPS Series 200 – Fresh Lamb.

<http://www.ams.usda.gov/lsg/stand/st-pubs.htm>

- We also need to look at better definitions to cover issues concerning spinal cord, nervous and lymphatic tissues
- Would like to review codification system. Suggest systems such as the IMPS for Goat (see within above link) or the UN-ECE porcine system.

#### Notes

\* see US point 4

\*\* see US point 3

\*\*\* Dentition diagrams have been suggested by Australia & New Zealand

\*\*\*\* With the Dressing Specification option added then the 'Hard Fat' item would be covered

## UN/ECE OVINE CARCASE AND CUTS DESCRIPTIONS

## SECTION 4B

Page	Code	Reference
1	Foreword	Text to be reviewed " <i>Trade Mark – Purpose - Acknowledgment - About this Edition</i> ".
2	Copyright	Copyright details. " <i>To be reviewed at later date</i> ".
12	4500/4510	Points Requiring Specification: Confirmation Score, Grading Requirements and Head On. <ul style="list-style-type: none"> <li>• <i>Australia and New Zealand would like to discuss these details further.</i></li> <li>• <i>Hard Fat definition: What text is required to expand this point?</i></li> <li>• <i>Other text changes agreed.</i></li> </ul>
13	New Images	We are not sure what is being requested regarding ( <i>Pistola Cut option or alternative new image?</i> )
14	4960	Agree
17	4821	<i>Option of "FEMUR" was request by New Zealand.</i>
21	4900/4883/ 4923	Review pages 21 to 24 - cuts sequence. <i>Suggest revised sequence: 4900-4840-4874-4860-4733-4739-4883-4880-4928-4932-4756-4748-4764.</i>
25	5109/5101	BACKSTRAP: Optional description: <i>BACKSTRIP</i> .
27/28	New Cut	New shoulder cut image and description: <i>" OUTSIDE SHOULDER PAIR" (Butterfly)</i>
29	4980/4995	Review descriptions Banjo/Oyster shoulder and combine both. <ul style="list-style-type: none"> <li>• <i>New Zealand and Australia prefer these items described as shown.</i></li> <li>• <i>"Outside Shoulder" could be Optional or Alternative descriptions.</i></li> </ul>
31	Manufacturing	Delete Grinding Meat. Agree
	USA	<ul style="list-style-type: none"> <li>• <i>"SIRLOIN" an option to CHUMP.</i></li> <li>• <i>"LEG TIP" an option to KNUCKLE.</i></li> <li>• <i>Banjo/Oyster Blade – see comments above.</i></li> <li>• <i>"BACKSTRIP" option to BACKSTRAP.</i></li> <li>• <i>Carcase Group "Block Ready". Reference specification on page 26 item 5036. This item could be re position to page 12 and reworded to suite IMPS description with reference to IMPS coding series 200 – Fresh Lamb?</i></li> <li>• <i>Reference to Spinal cord – nervous and lymphatic tissues. (Where in the publication will this be shown.)?</i></li> <li>• <i>Review Codification system: This process will require further discussion.</i></li> </ul>