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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  
11th Session, 8-10 April 2002, Geneva

Item 6(a) of the provisional agenda

**UNECE Standard for Porcine Carcasses and Cuts  
Proposals for Maintenance, Updating and Further Development**

Transmitted by the United Kingdom

**Note by the Secretariat:** This document outlines how the UNECE porcine standard could be reformatted to fit it into the system of UNECE meat standards. The document also proposes a coding system for porcine cuts.

**UNECE STANDARD FOR MEAT**  
**SECTION 3A - PORCINE SPECIFIC REQUIREMENTS**

**Concerning the Standardization, Marketing, and Commercial Quality of  
Porcine Carcasses and Cuts moving in International Trade**

**3A.1.1.0 FOREWORD**

**ABOUT THE CONTENTS**

This publication contains the Porcine Specific Requirements (Section 3A) of the UN/ECE Standard for Porcine Carcasses and Cuts.

This standard has been split into two sections:

**Section 3A:** UN/ECE Porcine Specific Requirements

**Section 3B:** UN/ECE Porcine Carcase and Cuts Descriptions

For the complete text the two sections should be read in conjunction together with the General Requirements.

The text of this publication defining an International language for porcine carcase and cuts has been carried out under the auspices of the United Nations Economic Commission for Europe.

Following the recommendation of the Specialised Section on the Standardization of Meat, the Working Party on Standardization of Perishable Produce and Quality Development adopted the text to facilitate international trade. Reference : .Trade/WP.....

IT IS INTENDED TO INTRODUCE a UN/ECE trademark to ensure product integrity for the description of meat cuts for utilisation by organisations that have been audited and certified by an accredited authority.

The object of this standard is to describe porcine meat items commonly traded in international commerce. Trade industry members who believe additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact:

Foods Standard Officer  
UN/ECE Trade Division  
Palais des Nations, CH – 1211 Geneva 10  
SWITZERLAND  
Tel: (41) 22 917 2450  
Fax: (41) 22 917 0041  
E-mail: agristandards@unece.org

## **PURPOSE**

The purpose of the 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 recognized that many other requirements of food standardization and veterinary control must be complied with to market ovine product across international borders. The standard does not attempt to prescribe those aspects which are covered elsewhere, and throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country. Section 3B of the 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.

### **3A.1.2.0 SCOPE**

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

### **3A.1.3.0 FIELD OF APPLICATION**

The purpose of this standard is to define certain aspects of quality and cutting requirements for 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, labelling 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.

### **3A.1.4.0 GENERAL REQUIREMENTS**

The following requirements are dealt with in the General Requirements Standards for meat carcasses and cuts, which apply to trade in all mammalian meats:

#### **Provisions concerning refrigeration**

Provisions concerning condition

Provisions for evaluating fat thickness in certain cuts

Provisions concerning meat and fat colour and pH

#### **Provisions concerning origin and production history**

#### **Provisions concerning packing, storage and transport**

Labelling information for marketing units for meat

Authority for conformity assessment (1)

#### **EAN.UCC codification system**

(1): This point refers to the Accredited Certifying Authority covered in the *General Requirements* for individual countries.

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#### **3A.1.4.1 Provisions concerning external fat**

External fat is measured in accordance with the provision outlined in the General Requirements. This standard provides for the codification of porcine cuts in international trade to have external fat levels specified to the following categories:

- Not specified
- Peeled, denuded, surface membrane removed
- Peeled, 75% surface lean exposed
- 0 - 5 mm maximum fat thickness or as specified
- 5 - 10mm mm maximum fat thickness or as specified
- 1.5 cm. maximum fat thickness or as specified
- 2.0 cm. maximum fat thickness or as specified
- 2.5 cm maximum fat thickness or as specified
- over 2.5 cm. or as specified
- Other

#### **3A.1.4.2 Provisions concerning meat colour.**

The measurement of colour of porcine meat shall be carried out using the Pork Quality Colour Guide (Agriculture Canada Publication 5180/B) annexed to this Standard or a similar colour range on an accepted scale. Colour ranges 2, 3, or 4 as referenced in the colour guide are acceptable. The longissimus and gluteus medius, as identified in the cut descriptions, are the major muscles that shall be used for colour evaluation. No specific lighting requirement (daylight equivalent) has been included in this standard. Daylight is only a strict necessity in determining meat colour in cases of serious doubt.

#### **3A.1.4.3 *Provisions concerning Origin and Production History***

The following options that may be specified by the purchaser require traceability systems to be in place.

Traceability requires a verifiable method of identification of ovine animals, carcasses, cartons and cuts throughout the supply chain. Identification numbers must be applied and recorded correctly guaranteeing a link between them. If used, traceability procedures must be agreed by the Authority for Conformity Assessment referred to in paragraph 4.8. of the General Requirements.

The EAN·UCC System provides a global language of traceability by means of multi-industry standards for identification and communication for products, services and locations. They may be used by organizations for traceability purposes across the supply chain to track and trace ovine products between the farm and consumer. For information on using the EAN·UCC System please refer to the “Traceability of Beef” guidelines obtainable from EAN International or national EAN organizations.

Contact addresses for EAN-UCC System details:

**EAN International**

145 rue Royale  
B-1000 Brussels  
Belgium

Tel: +32-2-227 10 20

Fax: +32-2-227 10 21

e-mail: info@ean.be

**Uniform Code Council (UCC)**

Princeton Pike Corporate Centre  
1009 Lenox Drive, suite 202  
Laurenceville  
New Jersey 08648

USA

Tel: +1-609-620 02

Fax: +1-609-620 1200

**3A.1.4.3.1 Porcine Category**

**The standard provides for categorization of porcine into five categories:**

- Not specified
- Gilt – young female porcine under 10 months of age
- Hog – castrated young male porcine under 10 months of age
- Young Boar – entire young male porcine under 10 months of age
- Boar – mature male porcine kept for service
- Sow – mature female porcine that has farrowed

**3A.1.4.3.2 Production, Feeding and Animal Identification Systems**

**(The whole of this section needs revisiting as you could have Intensive & Organic or other combinations)– an agenda item for the spring 2002 meeting?)**

- **Not Specified**
- ***Intensive Systems*** describe production methods which include restricted stocking, housing and feeding regimes developed to promote rapid growth. Specific standards need to be defined between buyer and seller.
- ***Extensive/Outdoor Systems*** describe production methods which include relatively unrestricted housing. Specific standards need to be defined between buyer and seller.
- ***Organic systems*** describe production methods which follow internationally recognized standards or national standards if they are more restrictive. Specific standards need to be defined between buyer and seller.
- ***Husbandry systems*** that control specific animal treatments such as Growth Promotants (GP) which follow internationally recognized standards or national standards if they are more restrictive
- ***Other systems*** must be described by the seller.

### **3A.1.4.3.3 Slaughter Systems**

- Not specified
- Specified

### **3A.1.4.3.4 Post slaughter processing**

- Not specified
- Specified

### **3A.1.4.3.5 Weight range of meat cuts. (within the scope of this Standard and coding system provision exists to specify the weight of the dressed head on carcase from which the cut is derived and in addition a cut weight range as specified within the individual cut specification)**

- Not specified
- 50 kg. & < 60 kg.
- 60 kg. & < 70 kg.
- 70 kg. & < 80 kg.
- 80 kg. & < 90 kg.
- 90 kg. & < 100 kg.
- 100 kg. & heavier.
- Other

Carcase weights are specified, if required, by the 1st digit in this field and cut weight ranges by the 2<sup>nd</sup> digit in the field.

#### **For example:**

Requirement is for an 8 rib boneless/skinless pork loin excluding the chump/rump.

Then carcase weight not specified: the 1<sup>st</sup> digit is 0

Weight range option for a style 3 loin 1-3kg is 1

**Therefore the weight data field would be 01**

The following tables demonstrate the general application of the 14 field, 20 digit UNECE using the EAN.UCC coding scheme as it applies to porcine species specifications. See ANNEX for details.

### Porcine Coding

UN Data Structure	Data Field	range	Specified	Existing UN Porcine	Code
			<b>use</b>		
Species	1	0-9	3	Species	3
Sex/Type	2	0-9	0-7	not specified	
Feeding/production	3	0-9	0-5	not specified	
Grading	4	0-9	0-1	not specified	
Slaughter system	5	0-9	0-1	not specified	
Post Slaughter processing	6	0-9	0-1		
				Bone/Skin Status	0-9
Cut	7	0000-9999		Cut	01-16
				Style	0-9
External Fat	8	0-9	0-8	External Fat	0-9
Marbling	9	0-9	0-1	not specified	
Colour	10	0-9	0-6	Colour	0-9
Refrigeration	11	0-9	0-3	Refrigeration	1-3
Wt. Range	12	00-99	00-85	Weight	00-79
Packing	13	0-9		not specified	
Options	14	000		Options	1 or 2

PORCINE CODING USAGE

<b>DATA FIELD</b>	<b>SPECIFY USED CODES</b>	<b>CODE DESCRIPTION</b>
<b>1</b>	<i>Species</i>	
	<b>3</b>	PORCINE
<b>2</b>	<i>Category</i>	
	<b>0</b>	<b>Not specified</b>
	<b>1</b>	Hog and / or Gilt – young porcine under 10 months of age
	<b>2</b>	Gilt – young female porcine under 10 months of age
	<b>3</b>	Hog – castrated young male porcine under 10 months of age
	<b>4</b>	Young Boar – entire young male porcine under 10 months of age
	<b>5</b>	Boar – mature male porcine kept for service
	<b>6</b>	Sow – mature female porcine that has farrowed
	<b>7</b>	Other
<b>3</b>	<i>Feeding Systems</i>	
	<b>0</b>	<b>Not Specified</b>
	<b>1</b>	<b>Intensive</b>
	<b>2</b>	<b>Extensive</b>
	<b>3</b>	<b>Organic</b>
	<b>4</b>	<b>Husbandry</b>
	<b>5</b>	<b>Other</b>
<b>4</b>	<i>Grade / Certification</i>	
	<b>0</b>	<b>Not specified</b>
	<b>1</b>	Grade/Classification specified.
	<b>2</b>	Third Party Certification specified.
	<b>3</b>	Origin and production history specified
	<b>4</b>	Grade/Classification and Third Party Certification specified.



	<b>5</b>	Grade/Classification and Origin and production history specified
	<b>6</b>	Third Party Certification and Origin and production history specified
	<b>7</b>	Grade/Classification, Third Party Certification and Origin and production history specified
<b>5</b>	<b>Slaughter Systems</b>	
	<b>0</b>	<b>Not specified</b>
	<b>1</b>	Specified
<b>6</b>	<b>Post Slaughter Processing</b>	
	<b>0</b>	Not Specified
	<b>1</b>	Specified
7.	Four digit cut code defined in Standard section 3B	
<b>8.</b>	<b>External fat thickness</b>	
	<b>0</b>	Not specified
	<b>1</b>	Peeled, denuded, surface membrane removed
	<b>2</b>	Peeled, 75% lean surface exposed
	<b>3</b>	0 - < 5 mm. Fat thickness or as specified
	<b>4</b>	0.5 - <1.0 cm maximum fat thickness or as specified
	<b>5</b>	1 - < 1.5 cm. maximum fat thickness or as specified
	<b>6</b>	1.5 - <2.0cm. maximum fat thickness or as specified
	<b>7</b>	2.0 - < 2.5cm. maximum fat thickness or as specified
	<b>8</b>	Over 2.5cm. fat thickness or as specified
	<b>9</b>	Other
<b>9</b>	<b>Marbling</b>	
	<b>0</b>	Not Specified
	<b>1</b>	Specified
<b>10</b>	<b>Lean colour</b>	
	<b>0</b>	<b>Not specified</b>
	<b>1-5</b>	Specified
	<b>6</b>	Other
<b>11</b>	<b>Refrigeration</b>	
	<b>0</b>	Not Specified
	<b>1</b>	Chilled
	<b>2</b>	Frozen

	<b>3</b>	Deep frozen
<b>12</b>	<b>Weight Range</b>	The 1 <sup>st</sup> digit specifies carcass weight and, if required, the 2 <sup>nd</sup> specifies the weight range of cut.
	<b>00</b>	<b>Not specified</b>
	<b>10</b>	<b>50 kg. &amp; &lt; 60 kg. Carcass Weight</b>
	<b>20</b>	<b>60 kg. &amp; &lt; 70 kg. Carcass Weight</b>
	<b>30</b>	<b>70 kg. &amp; &lt; 80 kg. Carcass Weight</b>
	<b>40</b>	<b>80 kg. &amp; &lt; 90 kg. Carcass Weight</b>
	<b>50</b>	<b>90 kg. &amp; &lt; 100 kg. Carcass Weight</b>
	<b>60</b>	Other
<b>13</b>	<b>Packing</b>	
	<b>0</b>	Not specified
	<b>1</b>	Carcasses and quarters – Chilled with or without packaging
	<b>2</b>	Carcasses and quarters – Frozen/deep Frozen packed to protect the products
	<b>3</b>	Cuts – I.W. (Individually Wrapped)
	<b>4</b>	Cuts – Bulk packaged (plastic or wax-lined container).
	<b>5</b>	Cuts – Vacuum-packed (VAC)
	<b>6</b>	Cuts – Modified Atmosphere Packed (MAP).
	<b>7</b>	Cuts – Other.

#### 4A.1.4.4.2 Codification example (I haven't done anything with this part)

1. The customer orders, using the UN/ECE Standard for Porcine Carcasses and Cuts coding scheme.

*[picture]*

2. On receipt of the order, the supplier translates the UN/ECE codes into its own trade item codes (i.e., Global Trade Item Number).

*[picture]*

3. The supplier delivers the order to the customer. The goods are marked with the UCC/EAN-128 bar code standard.

*[picture]*

4. The customer receives the order and the UCC/EAN-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

*[picture]*

5. The physical flow of goods, marked with EAN.UCC standards, may be linked to the information flow using electronic data interchange (EDI – EANCOM® messages).

*[picture]*

Coding Example:

1                    3                    5                    7                    9                    11                    13  
 Species    Feed                    Slaughter                    Cut Description                    Marbling    Refrige.                    Packing

XX		XX		XX		XX	XX	XX	XX		XX		XX			XX			
XX		XX		XX		XX	XX	XX	XX		XX		XX			XX			
3	1	5	2	0	1	5	0	4	3	3	0	3	3	3	1	3	0	0	0
	XX		XX		XX					XX		XX		XX	XX		XX	XX	XX
	XX		XX		XX					XX		XX		XX	XX		XX	XX	XX
	Type		Grade		Post-Sl.					Ex. Fat		Colour		Weight		Other			
	Options		2		4			6				8		10		12			
																			14

Above is an example of the 20 digit code used to describe a specified porcine cut. The data field reference numbers and specification details are as follows.

Data Field	Ref:	Specification	Code
1	Species	Porcine	3
2	Type	Gilt	2
3	Feeding	Other (details of requirement need to be in commercial contract)	5
4	Grading	Specified (details of protocol need to be in commercial contract)	1
5	Slaughter	Not specified	0
6	Post Slaughter	Specified (details need including in commercial contract)	1
7	Cut	Boneless / Skinless	5
		8 rib Pork Loin	0
			4
		Excluding chump / rump (style 3)	3

8	Fat	Less than 5mm. external fat	3
9	Marbling	Not specified	0
10	Colour	Point 3 on the Canada scale	3
11	Refrigeration	Deep frozen	3
12	Weight	Carcase weight 70 kg. – 80 kg.	3
		Weight range 1	1
13	Packing	I W (individually wrapped)	3
14	Options		0
			0
			0

**Porcine Coding - The 4 digit cut code**

This is developed as follows:

Bone & rind Options	Basic Cut	Description	Style or cut variations
1 <sup>st</sup> digit	2 <sup>nd</sup> and 3 <sup>rd</sup> digits		4 <sup>th</sup> digit

**1<sup>st</sup> Digit**

Bone options: *Bone In, Boneless, Partially Boneless*

Rind/Skin options: *Skin On, Skin Off, Partially Skinned*

Code No:	
0	Not specified
1	Bone In – Skin On
2	Bone In – Skin Off
3	Bone In – Partially Skinned
4	Boneless – Skin On
5	Boneless – Skin Off
6	Boneless – Partially Skinned

7	Partially Boneless – Skin On
8	Partially Boneless – Skin Off
9	Partially Boneless – Partially Skinned

### 2<sup>nd</sup> and 3<sup>rd</sup> Digits

Code	Cut name
01	Carcase / half carcase
02	Leg
03	Leg, Short Cut
04	Loin
05	Shoulder
06	Shoulder, Upper half
07	Shoulder, Lower Half
08	Shoulder, Outside
09	Shoulder, Inside
10	Belly
11	Tenderloin
12	Backribs
13	BellyRibs
14	Back Fat
15	Jowl
16	Trimnings
17-99	Additional Cuts

#### **4<sup>th</sup> Digit**

This 4<sup>th</sup> digit in the cut code allows modifications on the basic cut to be specified within the coding structure. In the cut descriptions, where appropriate, several styles or options are described and are coded from, in a typical case such as pork loin, 1 to 6.

These options or style numbers provide the 4<sup>th</sup> code digit.

Therefore the code for a boneless, skinless, 8 rib pork loin excluding the chump/rump would be assembled as follows:

Boneless and skinless:	5 is digit 1
Pork loin:	04 is digits 2 & 3
8 rib excluding chump/rump:	style/option 3 is digit 4

Therefore the 4 digit code is:

5043
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The same operation produces a 4 digit cut code for other cuts.