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Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Standardization of Meat
11th session, 9 - 10 April 2002, Geneva

REPORT OF THE ELEVENTH SESSION

Addendum 1

**UNECE Standard for Ovine Carcasses and Cuts
Ovine Specific Standard**

Note by the Secretariat: The text of this addendum was developed on the basis of document TRADE/WP.7/GE.11/2002/4 taking into account comments made during the session (see TRADE/WP.7/GE.11/2002/13 paras. 9 to 25). Additional changes were made by an editorial group (Chairman, Secretariat, delegation of the United States) which met after the meeting.

Major consequential changes are:

- Further simplification of the foreword;
- Extensive renumbering;
- Creation of a new heading "Purchaser specified requirements" combining all options that have been codified (combining present sections 1.4.0 to 1.4.3);
- Deletion of the section on lean and fat colour (because a new section on classification systems was included);
- Inclusion of the use codes in the purchaser specified requirements and consequential deletion of section 1.4.4.1 which is repeating this information;
- Changing of the example to make it consistent with the other amendments.

The text is transmitted together with TRADE/WP.7/GE.11/2002/13/Add.2 to the Working Party for adoption as a UNECE Standard.

GE.02-

UNECE STANDARD FOR MEAT OVINE CARCASSES AND CUTS

SECTION 4A - OVINE SPECIFIC REQUIREMENTS

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

1 FOREWORD

This should be read in conjunction with the UNECE General Requirements for Meat Carcasses and Cuts and the UNECE Ovine Carcasses and Cuts descriptions (Section 4B)

The text of this publication has been developed under the auspices of the Specialized Section on standardization of Meat of the United Nations Economic Commission for Europe.

Following the recommendation of the Specialized Section, the Working Party on Standardization of Perishable Produce and Quality Development adopted the text at its 58th session (Reference: TRADE/WP.7/2002.....)

This standard aims to describe ovine meat items commonly traded internationally. Meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact:

Agricultural Standards Unit
UNECE Trade Division
Palais des Nations, CH – 1211 Geneva 10, SWITZERLAND
Tel: (41) 22 917 2450, Fax: (41) 22 917 0629
E-mail: agristandards@unece.org

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Argentina	Italy
Australia	Japan
Austria	Lithuania
Bolivia	Netherlands
Brazil	New Zealand
Canada	Paraguay
China	Poland
EAN International	Russian Federation
European Union	Slovakia
Finland	Spain
France	Switzerland
Germany	United Kingdom
Greece	United States of America
Hungary	Uruguay

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2 PURPOSE AND SCOPE

The purpose of the Standard is to facilitate trade by recommending an international language for ovine carcasses and cuts.

Section 4B 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.

The standard describes commercial quality and merchandising requirements of ovine 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.

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.

3 PURCHASER SPECIFIED REQUIREMENTS

3.1 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
- EAN.UCC codification system

3.1.1 Refrigeration specified use codes

Specified use codes	Category	Description
1	Chilled	See General Requirements
2	Frozen	
3	Deep frozen	
4	Other	

3.1.2 Packing specified use codes

Specified use codes	Category	Description
0	Not specified	See General Requirements
1	Carcases, halve carcasses and quarters – without packaging	
2	Carcases, halve carcasses and quarters – with packaging	
3	Cuts – I.W. (Individually Wrapped)	
4	Cuts – Bulk packaged (plastic or wax-lined container).	
5	Cuts – Vacuum-packed (VAC)	
6	Cuts – Modified Atmosphere Packed (MAP).	
7	Cuts – Other.	

3.1.3 Third party certification

Specified use codes	Category	Description
0	Not specified	See General Requirements
1	Specified	

3.2 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 ovine cuts in international trade to have external fat levels specified to the following categories:

Specified use codes	Category	Description
0	Not specified	See General Requirements
1	Peeled, denuded, surface membrane removed	
2	Peeled, denuded	
3	0 - 3 mm maximum fat thickness or as specified	
4	3 - 6 mm maximum fat thickness or as specified	
5	6 - 9 mm maximum fat thickness or as specified	
6	9 - 12 mm maximum fat thickness or as specified	
7	12-15 mm maximum fat thickness or as specified	
8	15mm and over or as specified	
9	Other	

3.4 Provisions concerning Production History

The following categories are provided to enable buyer and seller to specify production history.

3.4.1 Ovine Category

The standard provides for categorization of ovine into the following categories:

Specified use codes	Category	Description
0	Not specified	No category specified.
1	YOUNG LAMB	Young lamb under 6 months of age which does not have any permanent incisor teeth.
2	LAMB	Lamb under 12 months of age which does not have any permanent incisor teeth.
3	HOGGET	A young male or female ovine having one but not more than two permanent incisor teeth.
4	MUTTON	Female or castrated male ovine having more than one permanent incisor teeth.
5	EWE MUTTON	Female ovine having one or more permanent incisor teeth.
6	WETHER MUTTON	Castrated male ovine having one or more permanent incisor teeth.
7	RAM	Adult entire or castrated male ovine having more than one permanent incisor teeth.
8	Other	Other Ovine Categories may be specified using individual country grading criteria.

3.4.2 Production methods

Specified use codes	Category	Description
0	Not Specified	No system specified.
1	Mainly Indoors	Production methods, which are based on indoors housing. Specific regimes need to be agreed between buyer and seller.
2	Restricted Outdoors	Production methods, which are based on limited access to free movement. Specific regimes need to be agreed between buyer and seller.
3	Pasture	Production methods, which are based access to open land. Specific regimes need to be agreed between buyer and seller.
4	Organic	Production methods, which conform to the legislation of the importing country concerning organic production. Specific regimes need to be agreed between buyer and seller.
5	Other	Can be used to describe any other production system agreed between buyer and seller.

3.4.3 Feeding Systems

Specified use codes	Category	Description
0	Not specified	No feeding system specified.
1	Milk fed	Feeding systems, which are milk based. Specific regimes need to be agreed between buyer and seller.
2	Grain based	Feeding systems, which are based on grain feeding. Specific regimes need to be agreed between buyer and seller.
3	Forage fed	Feeding systems, which are based on forage feed. Specific regimes need to be agreed between buyer and seller.
4	Other	Any other feeding system.

3.4.4 Slaughter Systems

Specified use codes	Category	Description
0	Not specified	No slaughter system specified.
1	Kosher	Appropriate ritual slaughter procedures must be satisfied.
2	Halal	Appropriate ritual slaughter procedures must be satisfied.
3	Other	Any other authorized method of slaughter must be specified by seller/buyer.

3.4.5 Post slaughter processing

Specified use codes	Category	Description
0	Not specified	No post slaughter system specified.
1	Specified	Post slaughter system specified as agreed between buyer and seller.

NOTE 1: Spinal cord removal: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, where applied. Regulations applicable to spinal cord removal, will specify at what stage the carcass and/or cut must have the spinal cord removed. There must be total removal of the spinal cord.

NOTE 2: The following list of post slaughter processing requirements describes several common processes that may be agreed between buyer and seller. These requirements are not included in the ovine specific coding.

- Dressing specification
- Electrical stimulation
- Method of carcase suspension
- Neck Stringing
- Chilling regimes
- Maturation process

3.4.6 Weight ranging of Carcases / cuts.

Specified use codes	Category	Description
0	Not specified	no range required
1	Specified	range required

3.4.7 Country grading system

Specified use codes	Category	Description
0	Not specified	No grading system specified.
1	AUS-MEAT carcase classification system	For more information on individual country grading systems contact the appropriate standardization authority in the relevant country or Agricultural Standards Unit UNECE Trade Division Palais des Nations, CH – 1211 Geneva 10, SWITZERLAND E-mail: agristandards@unece.org
2	Meat New Zealand carcase classification system	
3	EUROP carcase classification system	
4	USDA LAMB grading system	
5	Others as specified	

3.4.8 Origin and traceability systems

Origin refers to the country of origin of the product.

Traceability requires a verifiable method of identification of ovine animals, carcasses, cartons and cuts at all stages of production. The 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 the General Requirements.

Specified use codes	Category	Description
0	Not specified	no origin or traceability specified
1	Origin specified	Origin required.
2	Traceability specified	Traceability required.
3	Origin and traceability specified	Origin and traceability required.

4 OVINE SPECIFIC CODING

4.1 UNECE code for ovine carcasses and cuts

The following table defines the data fields for the specified use codes described in Section 3 of this document.

Data Field Description	Code Range	Range used	Data Field
Mandatory			
Ovine Species/Class ¹	0 – 9	4	1
Sub-primal Cut ²	0000 – 9999	0000 – 9999	7
Refrigeration	0 – 9	1 – 4	11
Optional			
Ovine category	0 – 9	0 – 8	2
Production methods	0 – 9	0 – 5	3
Feeding system	0 – 9	0 – 4	4
Third party certification	0 – 9	0 – 1	5
Country grading system	0 – 9	0 – 5	6
Slaughter Systems	0 – 9	0 – 3	8

¹ As defined in the General Requirements for Meat Carcasses and Cuts, the specified use code for the ovine species/class is 4.

² The sub-primal cut specified use codes are defined in section 4B: Ovine Carcasses and Cuts Descriptions.

Post slaughter processing	0 – 9	0 – 1	9
External Fat	0 – 9	0 – 9	10
Origin and traceability systems	0 – 9	0 – 3	12
Weight Range	0 – 9	0 – 1	13
Packing	0 – 9	0 – 7	14
Reserved	000 – 999	None	15

4.2 EAN/UCC coding system

The EAN/UCC coding system provides an internationally recognisable system for describing the attributes of a product. The UN/ECE product coding system has been developed to facilitate its use within the EAN 128 protocol.

For information on using the EAN-UCC System please refer to:

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 0200

Fax: +1-609-620 1200

4.3 Codification example:

The following example illustrates the general application of the 15 field, 20 digit UNECE ovine code using the EAN.UCC coding scheme.

The following codification example describes a chilled, vacuum packaged, rack that was third party certified, trimmed to 3-6 mm max fat thickness and weight range specified from a lamb that was pasture raised, forage fed and had origin specified.

This item is characterized by the following 20- digit code:

42331049320041115000

Field 1 Species = 4 (Ovine)

Field 2 Category = 2 (Lamb)

Field 3 Production methods = 3 (Pasture)

Field 4 Feeding system = 3 (Forage)

Field 5 Third party certification = 1 (Specified)

Field 6 Country grading system = 0 (Not specified)

Field 7 Sub-primal cut = 4932 (Rack)

Field 8 Slaughter systems = 0 (Not specified)

Field 9 Post Slaughter Processing = 0 (Not specified)

Field 10 External fat = 4 (3-6 mm max. fat thickness)

Field 11 Refrigeration = 1 (Chilled)

Field 12 Origin and traceability systems = 1 (Origin specified)

Field 13 Weight range = 1 (Specified)

Field 14 Packing = 5 (Cuts-vacuum packaged)

Field 15 Reserved codes = 000

[Associated pictures are to be included in the final document]

1. The customer orders, using the UNECE Standard for Ovine Carcasses and Cuts coding scheme.

[picture]

2. On receipt of the order, the supplier translates the UNECE 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]