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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

19 – 22 April 2004, Geneva

REPORT ON ITS THIRTEENTH SESSION

Executive summary:

Chicken Meat, Ovine meat, bovine meat: Final corrections were made to the texts of the standards to harmonize numbering and coding. The secretariat will proceed with the publication in 2004.

Llama meat: The text of the standard was finalized and will be proposed to the Working Party for adoption. The standard will be applicable to llama and alpaca meat as there are no differences in the way these meat products are treated commercially.

Revision of the UNECE Standard for Porcine Meat: Following the successful meetings of rapporteurs in St. Petersburg and Warsaw progress has been made on the text. A third meeting of rapporteurs will be held in Lithuania in October and it is planned to finalize the standard at the next Specialized Section meeting in April 2005.

Future work: At the next session the following draft texts will be discussed: standard for goat meat, standard for turkey meat and draft livestock standard.

Maintenance strategy: A maintenance strategy for UNECE standards for meat was decided. The standards will be reviewed every three years and amended if necessary. Urgent changes will be published on the UNECE website.

REPORT ON ITS THIRTEENTH SESSION

Opening of the session

1. The meeting was held in Geneva from 19 to 22 April 2004. It was chaired by Mr. Barry Carpenter (United States).
2. Ms. Virginia Cram-Martos, Chief of the Trade Policy and Governmental Cooperation Branch of the UNECE Trade Development and Timber Division opened the session.
3. Ms. Cram-Martos welcomed the delegates to Geneva and congratulated them on the successful meetings that had been held in the inter-session period:
 - A meeting of the Rapporteurs on Chicken in Rzhavki close to Moscow organized by the National Research Institute for the Poultry Industry. Ms Cram-Martos thanked the Director of the Institute, Mr. Viktor Goustchin, and his team for organizing and hosting this meeting and the excellent technical visit.
 - A Seminar on Implementation of the UNECE Beef Standard in Moscow was organized by the V. M. Gorbatov-National Research Institute for Meat Products. The seminar was split into one theoretical day with lectures from international and Russian experts, and one day of practical demonstrations of the cuts contained in the standard. Ms. Cram-Martos thanked the Director of the Institute, Mr. Lisytsin, and the Deputy Director, Ms. Irina Tchernouka, for the organization of this meeting and the Australian delegate, Mr Peter Evans, for the practical demonstration of the cuts in Moscow.
 - A meeting of the Rapporteurs on Pork was held in St. Petersburg hosted by the St.-Petersburg - Bobkov branch of the Russian Customs Academy. Ms Cram-Martos thanked Ms. Elena Zhiryayeva for the organization of the meeting and the technical visit.
4. She also thanked Mr. Bolshakov from the Ministry of Science, Industry and Technology for inviting UNECE to organize these meetings and Mr Grishaev from the Russian Permanent Mission in Geneva for his assistance to the secretariat.
5. She said that the success of all these meetings showed the importance of discussing the standards with the people who are going to apply them and to have practical demonstrations, which create a deeper understanding for the importance of the correct application of the standards.
6. A meeting of rapporteurs on Pork had been held just last week in Warsaw, Poland and Ms. Cram-Martos thanked the organizers, in particular Ms. Marzena Wodka and Prof. Tyszkiewicz, for organizing and hosting this meeting. She regretted that it was not possible for the secretariat to attend this meeting due to financial constraints.
7. She hoped that the rapporteurs had made good progress so that the revision of the porcine standard could be concluded soon. She also hoped that the remaining open points concerning the UNECE Standard for Chicken Meat and the UNECE Standard for Llama Meat could be finalized so that the secretariat could proceed with the publication of these texts.
8. She wished all delegations a successful meeting and a pleasant stay in Geneva.

Participation

9. The session was attended by delegations of the following countries: Australia; Bolivia; France; Hungary; Lithuania; Poland; Russian Federation; United States of America, and Uruguay.

10. A list of participants will be published on the home page of the Agricultural Standards Unit (http://www.unece.org/trade/agr/meetings/ge.11/document/2004_lop.pdf).

Item 1: Adoption of the agenda

Document for this session: TRADE/WP.7/GE.11/2004/1

11. The Specialized Section adopted the agenda with the following changes:
- The Russian version of documents 2004/3 and 2004/4 was replaced with a corrected version provided by the Russian delegation (INF.1).
 - Documents 2004/5 and 2004/6 were replaced with document INF.2
 - Documents 2004/8 and 2004/9 had not been received and were deleted from the agenda. The item will be discussed at the next session on the basis of new documents.
 - Under item 9 the delegation of Australia will report on the development of a life stock language and the possibility to develop an international standard.

Item 2: Matters of interest

Document for this session: TRADE/WP.7/GE.11/2004/2

12. The Specialized Section took note of the document summing up the outcome of the seventh session of the Committee for Trade, Industry and Enterprise Development and the fifty-ninth session of the Working Party on Agricultural Quality Standards.

Item 3: Draft UNECE Standard for Chicken Meat - Carcasses and Parts

(a) Chapters 1 to 5: General requirements and coding

Document for this session: TRADE/WP.7/GE.11/2004/3

13. The delegation of the Russian Federation introduced the document. They said that very good progress had been made at the meeting of rapporteurs in Moscow. It had been possible to remove all remaining reservations. Mr. Goustchin said that he had corrected the Russian version of the document on chicken and would mention the changes in the following discussion.

14. The document was discussed in detail:

15. *Section 2.2:* The delegation of the Russian Federation proposed adding the minimum requirement: "Free of broken bones" because products with broken bones could not be marketed in their country to the consumer. Other delegations said that this was a quality issue to be agreed upon between buyer and seller and that in their countries products containing broken bones could be marketed in lower quality classes. It was decided not to add this requirement to the Minimum Requirements.

16. *Section 2.2.7:* In the footnote delete the words "flavour (flavourless), smell (rancid)".

17. *Section 3.3, 3.4 and 3.5:* These sections were combined under 3.3 allowing the numbering to be aligned with the standards for ovine and bovine meat.

18. *Section 3.6:* A wrong footnote reference was corrected (the number of this section remains unchanged).

19. *Section 3.7:* The section was renumbered 3.4. A wrong footnote reference was corrected. In rows 1 to 6, "Product" was replaced with "Internal product temperature". In rows 7 and 8 the text "internal product temperature" was inserted before the word "maintained". This was done to clarify that internal and not ambient temperatures were meant.

20. Section 3.8 was renumbered 3.5.

21. Section 3.5.3: A footnote was added to “Organic” as follows:

“Organic production systems include specific feeding systems. The option “organic” is therefore not repeated under feeding system.”

22. Section 3.5.4: The table was simplified as follows:

Feeding System Code (data field 9)	Description
00	Not Specified
01	Conventional
02-09	Codes not used
10	Fish Meal free
11	FM free & IAO free
12	FM free, IAO free, GP free
13	M free, IAO free, GP free & GMO free
14	Code not used
15	FM free & GP free
16	FM free, GP free & GMO free
17	Code not used
18	Fish Meal free & GMO free
19-29	Codes not used
30	IAO free
31	IAO free & GP free
32	IAO free & GMO free
33	IAO free & Organic
34	IAO free, GP free & GMO free
35-49	Codes not used
50	GP free
51	GP free & GMO free
52-59	Codes not used
60	GMO free
61-98	Codes not used
99	Can be used to describe any feeding system agreed between buyer and seller.

IAO free Free From Ingredients of Animal Origin
 AGP free Free From Antibiotic Growth Promoters
 GMO free Free of products derived from Genetically Modified Organisms
 FM free Fish meal free

23. Section 3.9: To be renumbered 3.7. Amend the title to read as follows:

“3.7 Labelling information to be mentioned on or fixed to the marketing units of chicken carcasses and parts

3.7.1 Mandatory information”

Amend 3.7.2 to read:

“3.7.2 Other product claims

Other product claims may be listed on product labels as required by the importing country’s legislation, or at the buyer’s request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing

- Country of origin: In this standard the term “country of origin” is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.

- Production and feeding systems
- Processing/packaging date
- Quality/grade/classification
- Slaughtering procedures
- Chilling system.”

24. *Section 3.10:* To be renumbered 3.8. In the text the word “animal” was amended to read “chicken”.

25. *Section 4.2:* Amend the text to read as follows:

“The following example describes a deep-frozen, yellow-skin, whole young chicken with giblets. The chickens are to be organically grown and raised, with no fishmeal used in the feed. Chickens are to be air chilled without additives, and anti-microbial treatments should not be used. Only the highest quality organic chickens will be accepted, and the quality and trade standard to be certified by a company specified by the buyer.

This item has the following UNECE Chicken Meat Code: 70010113625100311004

No.	Name	Requirement	Value
1	Species	Chicken	70
2	Product/part	Whole Bird	0101
3a	Bone	Bone-In	1
3b	Skin	Skin-On, Yellow Skin	3
4	Refrigeration	Deep Frozen	6
5	Category	Young Chicken	2
6	Production system	Organic	5
7	Feeding system	Fish Meal Free	10
8	Slaughter system	Not Specified	0
9	Chilling	Air Chilled, No Additives	3

10	Anti-microbiological treatment	No Anti-Microbial Treatments Used	1
11	Quality	Highest Quality	1
12	Field not used	-	0
13	Field not used	-	0
14	Conformity assessment	Quality and Trade Standard Conformity Assessment	4

26. *Section 4.3:* It was decided that section 4.3 concerning EAN International should be moved to a new annex II as it was a text that was valid for all UNECE Standards for meat. To reference the new annex the following sentence was added to 4.1 and 1.1.2 (after the second paragraph before the table):

“Annex II contains a description of the EAN/UCC system, which contains a specific application identifier for the implementation of the UNECE Code as defined in Chapter 4.”

27. *Section 5.1:* It was decided to simplify this section by only allowing the specification of how weight would be indicated and not the actual weight:

“5.1 Piece weight

A “piece” is a whole bird, a bird cut into pieces, or a part from a bird as specified by the product description. The weight can also be indicated as a weight range. In this case the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Buyer and seller may agree on individual product piece weight as follows:

Piece weight code (data field P1)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

28. *Section 5.2:* Delete the row for code 10 – Chub as minced or ground meat is not covered by the standard.

29. *Section 5.4:* The section was simplified as section 5.1:

“5.4 Weight of the primary package

The weight of the primary package is the sum of the weight of the pieces contained, as defined in 3.10.1.

The weight can also be indicated as a weight range. In this case the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Primary package weight code (data field P4)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

30. *Section 5.6:* in the second sentence after the words “weight tolerances” include the words “and weight ranges”.
31. The secretariat will make the changes decided.

Item 4: UNECE Standard for Ovine Meat - Carcasses and Cuts

32. The secretariat informed the Specialized Section that the UNECE Standard for Ovine Meat – Carcasses and Cuts was ready for submission to the printers and would probably be published in autumn 2004. Changes identified during the review of the chicken and llama standards will still be included in the publication.
33. *Section 2.2.7:* Amend to read “Free of contusions having a material impact on the product.” Delete footnote 2.
34. *Section 2.2.8:* In the footnote delete the words “flavour (flavourless), smell (rancid)”.
35. *Section 2.3:* Delete the word “(excessive)”. In the last but one sentence amend “shall be included” to read “may be included”. In the last sentence insert “visible” before “lymph glands”.
36. Following proposals from Lithuania and France a new minimum requirement on removal of the spinal cord was included with a footnote concerning removal of other high risk material, which can be specified under post slaughter systems as follows:

“Free of spinal cord (except for whole unsplit carcasses)⁴”
 “Removal of other high risk material can be specified under 3.5.6 Post slaughter system.”

Note 1 under 3.5.6 was amended to read:

“**NOTE 1:** Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, or other material. Regulations applicable to spinal cord removal will specify at what stage the carcass and/or cut must have the spinal cord removed. If required there must be total removal.

37. *Section 3.5.2:* The section on origin for ovine meat was deleted and origin was treated in the same way as in the chicken standard for ovine and bovine in the section concerning labelling.
38. *Section 3.5.3:* The section was amended as follows:

3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulation in force in the importing country. If no such regulation exists the regulation of the exporting country shall be used.

Production system code (data field 6)	Category	Description
0	Not Specified	No system specified.
1	Mainly Indoors	Production methods, which are based on indoors housing.
2	Restricted Outdoors	Production methods, which are based on limited access to free movement.
3	Pasture	Production methods, which are based access to open land.
4	Organic	Production methods, which conform to the legislation of the importing country concerning organic production.
5 – 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller.

39. *Section 3.5.4:* The table for the feeding system was changed to read:

Feeding system code (data field 7a)	Category	Description
0	Not specified	.
1	Grain fed	Grain is the predominant component of the diet.
2	Forage fed	Forage is the predominant component of the diet with some grain supplement.
3	Exclusively forage fed	Forage is the only component of the diet.
4	Milk fed	Feeding system based on mother's milk.
5	Formula fed	Feeding systems, which are milk or milk substitute based.
6-8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller.

40. *Section 3.7:* The section on ovine grading systems was amended to read as follows:

3.7 Ovine quality systems

Ovine quality system code (data field 11)	Category	Description
0	Not specified	
1	Official standards	Quality classifications based on official standards of the exporting country.
2	Company standards	Quality classifications based on sellers' standards.
3	Industry standards	Quality classifications based on industry wide standards.
4-8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller.

41. *Section 3.11.2:* The section was aligned with section 3.7.2 for chicken except for the last 5 indents to read as follows:

- Production and processing systems.
- Characteristics of the livestock, production and feeding systems.
- Slaughtering procedures.
- Processing/packaging date.
- Quality/grade/classification.
- pH, lean and fat colour.

42. *Section 3.12:* In the text the word “animal” was amended to read “ovine”.

43. *Section 4.3:* The text on the EAN/UCC system was moved to an annex as in the standard for chicken.

Item 5: Editorial revision/ correction of UNECE Standard for Bovine Meat - Carcasses and Cuts

(a) Publication of a second edition

44. The secretariat informed that the 2004 edition of the standard was already at the printers and would probably be published in July 2004. Changes identified during the review of the chicken and llama standards will still be included in the publication.

45. The delegation of Australia asked about the status of the correction of electronic version of the bovine standard. The secretariat replied that at the moment there were no secretariat resources to update this system. The Chairman said that having an electronic system was very important and offered to look into providing assistance to the secretariat.

46. The following changes were made to the text:

Chapter 2, section 3.5.3 and section 3.5.6 were aligned with the standard for Ovine meat.

47. *Section 3.5.4:* A separate section for the feeding system was introduced as follows:

“3.5.4 Feeding System

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulation in force in the importing country. If no such regulation exists the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7a)	Category	Description
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet.
2	Forage fed	Forage is the predominant component of the diet with some grain supplement.
3	Exclusively forage fed	Forage is the only component of the diet.
4-8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller.

48. *Sections 3.7 and 3.8:* The section on quality grading and meat colour and pH were aligned with the standard for ovine meat (that means marbling and colours can no longer be coded in the system).

49. *Section 3.11.2:* The section on other product claims was aligned with the standard for ovine meat.

50. *Section 3.12:* In the text the word “animal” was amended to read “bovine”.

51. *Section 4.3* The text on the EAN/UCC system was moved to an annex as in the standard for chicken.

(b) *Maintenance issues*

52. During the last meetings the following had been identified as maintenance issues to be dealt with in the next revision of the standard:

- Review of Minimum conditions of the meat;
- Review of Feeding systems (possible inclusion of a negative list as in chicken) - the delegation of the Russian Federation offered to prepare a proposal on this question for the next session.

(c) *Review of the seminar on implementation of the bovine standard held in Moscow*

53. The delegation of the Russian Federation reported on the Seminar on implementation of the Bovine Standard that had been held in Moscow in September 2003. They said that the meeting had been very useful for the enterprises that had attended it and that they were now preparing a Russian version of the standard. They said further that the application of international standards was important in the light of Russia’s future membership in the World Trade Organization.

Item 7: Proposal for a UNECE Standard for Llama Meat - Carcasses and Cuts

Document for this session: TRADE/WP.7/GE.11/2003/7 (Bolivia)

54. The delegation of Bolivia introduced the document. For its preparation discussions were held with Uruguay and Australia. A more extensive meeting of rapporteurs, including other countries had been scheduled but could not be held for technical reasons.

55. The secretariat put the information received from Bolivia into the standard format for UNECE Standards for meat using the standard for Bovine Meat. The document was discussed in detail and many of the changes made, aligning it with the standard for ovine meat, will also be made in the standard for bovine meat:

56. *Title:* The group felt that the provisions contained in the standard would be exactly the same for Alpacas (*lama paco*), which have the same importance as Llamas in different countries in South America. The standard should thus apply to both Llamas (*lama glama*) and Alpacas and have the title: “UNECE Standard for Llama/Alpaca Meat. Carcasses and Cuts”

57. *Section 1.2.1:* The beginning was amended to read:

“This standard refers to products from the species *lama glama* and *lama paco*. It recommends an international language for raw (unprocessed) llama/alpaca carcasses and cuts...”. In the remainder of the standard “llama” to be replaced with llama/alpaca as appropriate.

58. *Chapter 2:* The minimum requirements were aligned with the ovine standard with the exception of the removal of the spinal cord which is not required for Llama/Alpaca as a minimum requirement.

59. *Section 3.5.1:* Amend to read as follows to align with the other standards:

“The requirements concerning production history of production that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of products or batches of products at all relevant stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with 3.11.”

60. *Section 3.5.2:* Amend the table to read:

Llama/Alpaca category code (data field 3)	Category
0	Not specified
1	Young male (intact or castrated) or young female less than 2 years
2	Castrated male between 2 and 5 years
3	Female uncalved between 2 and 5 years
4	Castrated male older than 5 years Intact male older between 2 and 5 years
5	Female or intact male older than 5 years
6-8	Codes not used
9	Other

61. *Section 3.5.3:* The production system table was aligned with the ovine standard.

62. *Section 3.5.4:* Insert a new section 3.5.4 as for bovine meat.

63. The section on post slaughter processing was aligned with the standard for ovine meat except for NOTE 1 concerning spinal cord removal as this is not an issue for llama.

64. *Section 3.7:* It was discussed whether to include the system used in Bolivia as proposed or (as proposed by Australia) to include the possibility for buyer and seller to code generically which quality assessment system they would like to use (or have to use in accordance with national legislation). It was decided to follow the Australian proposal and to include a generic system as for ovine and bovine meat.

65. *Section 3.8:* The existing section was deleted as it is covered by food safety regulations. The same text as for bovine and ovine meat concerning meat colour and ph was included.

66. *Section 3.9 (former 3.10):* At the end of the table include a line “4-8 – Codes not used” and “9 – other”.

67. *Section 3.11:* Align with the text for bovine/ovine.

68. *Section 3.12:* In the table amend “animal” to read “llama/alpaca”.

69. *Section 4.1:* Replace “beef” with “llama/alpaca”. Renumber the table in accordance with the changes to Chapter 3. Include a sentence referencing Annex II.

70. *Section 4.3:* Move to Annex II.

71. *Section 5.1:* Sort the cuts first after bone-in and boneless and then alphabetically. The cut codes will have a numerical system.

72. *Section 5.2:* Throughout the section amend “medula” to read “spinal cord”.

73. Amend the following cuts to read:

“SIDE LL002: Prepared from the whole carcass (LL001). The neck is removed by a cut made between the 7th cervical vertebrae and the 1st thoracic vertebrae. The carcass is split into sides by one longitudinal - cut made centrally down the sacral, lumbar, thoracic vertebrae.”

“HINDQUARTER LL 003: Caudal portion from the side (LL002), prepared by transversal-cut made through the vertebral column between the 12th rib and the 1st lumbar vertebrae.”

“INSIDE LL 010: The inside is the internal portion of the butt of the hindquarter and is removed from the butt along the natural seam division separating the outside (LL020) and the knuckle (LL030).

To be specified:

External fat, silver skin (membrane), connective and fibrous tissue removed.”

INSIDE (Denuded) LL 011: To be deleted.

“EYE ROUND LL022: The Eye round is the M. semitendinosus of the outside (LL020) remaining after the removal of the outside flat (LL021) (M. gluteobiceps) along the natural seam.”

74. The Specialized Section decided that the document had advanced far enough to propose it to the Working Party for adoption as a new UNECE Standard. It invited the delegation of Bolivia to transmit the final text to Peru for comments concerning the Alpaca.

Item 6: Draft Revision of the UNECE Standard for Porcine Meat - Carcasses and Cuts

Documents for this session: INF.2 (United States) (English only)

75. Meetings of rapporteurs on revision of the porcine standard were held in St. Petersburg from 22-24 September 2003 and in Warsaw from 14-16 April 2004. The Specialized Section thanked the hosts again for the organization of these meetings and the valuable technical visits and their hospitality.

76. Good progress on the revision was made at the meetings but it was realized that at least one more meeting of rapporteurs would be necessary to finalize the revision.

77. Due to lack of time the draft revision was not discussed in detail at the session.

78. There was some discussion on the definition of the porcine category. It was decided that the rapporteurs should take into account the existing ISO standard 1840 when working on the definitions.

79. The Specialized Section stressed that efforts should be made to invite other important producer countries to participate in the work (e.g. Denmark, the Netherlands and Spain) as well as the European Commission.

80. The delegation of the United States will update the draft in accordance with the changes made to the other standards.

81. The updated document will be published as an addendum to this report and transmitted to all interested parties (including important exporting countries and the European Commission for comments.)

Item 8: Proposal for a UNECE Standard for Goat Meat - Carcasses and Cuts

Documents for this session: TRADE/WP.7/GE.11/2004/8 (United States) (English only)
TRADE/WP.7/GE.11/2004/9 (United States) (English only)

82. No discussion was held on this subject at the session. The delegation of the United States will prepare a new document on the basis of the UNECE format for meat standards at the next session. A draft document will be submitted to delegations in early October 2004 for comments until the end of November 2004 and the final document will be submitted to the secretariat in December 2004.

Item 9: Information on work on other meats

83. The delegation of Australia said that they would propose a standard for livestock. The delegation of the United States said that they would prepare a draft standard for turkey meat on the basis of the updated chicken standard.

Item 10: Implementation activities/ traceability/ trade mark

84. Delegations were reminded to indicate to the secretariat a list of authorities, which are recognized by the Government to certify conformity with the UNECE standard. Countries should also indicate any authorities of other countries that they recognize to certify conformity with the UNECE standard. The lists will be published on the UNECE home page.

Item 11: Preparation of the meetings of rapporteurs and the next session of the Specialized Section

85. The next session of the Specialized Section has been provisionally planned from 11 – 14 April 2005.

86. The delegation of Lithuania invited the Specialized Section to hold the next meeting of rapporteurs on the revision of the porcine standard in their country during the week of 25 to 29 October 2004. The meeting could be combined with a seminar on UNECE standards for meat and their implementation in trade as well as their relation to other standards, regulations and directives governing meat production and trade.

87. The delegation of France offered to host a meeting of rapporteurs on turkey meat in connection with the next session of the Specialized Section.

88. The delegation of Australia offered to host a meeting on the review of the ovine and bovine standards in September/October 2005.

Item 12: Preparation of the 60th session of the Working Party on Agricultural Quality Standards

89. The Secretariat will transmit to the Working Party the Draft UNECE Standard for Llama Meat for adoption as a new UNECE Standard.

Item 13: Other business*Handbook of Uruguayan meat*

90. The delegation of Uruguay presented their “Handbook of Uruguayan meat” for ovine and bovine meat, which uses cuts descriptions and numbers from the UNECE Standards.

UNECE Meat coding and decoding tool for Carcasses and Cuts

91. The delegation of Australia presented a tool to code and decode the provisions contained in the UNECE standards. They said that considerable progress had been made in the meat sector through the development of the different UNECE standards for meat. A common language regardless of the species was now available ensuring consistency. They said that every meat processor in Australia was using this language but the coding was not yet widely used.

92. They felt that now that the standards had been consolidated it was time to promote the use of the code with an easy tool, which would allow the creation of codes and barcodes in a few simple steps so that the industry would begin to communicate in this way.

93. At the same time they proposed to make certain amendments to the coding in the different standards so that the code would be better prepared for the future.

94. They proposed to use two digits (instead of one as at present) for coding the species. This would allow most imaginable meat items to be coded.

95. The Specialized Section agreed this proposal. The table contained in section 1.1.2 of each standard will be amended to read:

Species	Species code in the UNECE code (see chapter 4)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine	40
Goat	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

96. To allow harmonized use of the standards by operators dealing with more than one species they said it was important that the structure of the codes for the different species was aligned. To achieve this they proposed to extend the number of digits used for the product/cuts code from 4 to 6 because this was needed for the Chicken and Pork standards to code skin and bone options.

97. It was agreed to reorder the codes in the existing standards so that there would be two free digits directly after the cuts/product code, which could be used for Bone and Skin options when needed or other options related to the cuts for other species.

98. At the meeting of rapporteurs in St. Petersburg a discussion on the compatibility of the customs codes with the UNECE codes was held. As the customs codes were created for a different purpose they did not allow a description of the product to the same detail as the UNECE code and sometimes there were different interpretations

(having important financial implications) on where to classify a product.

99. The Specialized Section felt that while being desirable such a harmonization would be difficult to reach, it would be best to make the UNECE code as logical as possible and promote its use, and also to offer a tool for translation of the UNECE code into different customs codes to users. The harmonized system of the World Customs Organization should also be checked to ensure compatibility and contact should be established between the two secretariats.

Maintenance strategy for the standards

100. The Specialized Section agreed that there should be a defined maintenance strategy for all standards. It was decided to systematically review standards 3 years after their publication in a meeting of rapporteurs. This would mean that the standards for ovine, bovine, chicken and llama/alpaca meat would be reviewed in 2007.

101. For urgent issues arising during the 3 years it will be possible to issue addenda to the standards.

Item 14: Election of officers

103. The Specialized Section re-elected Mr. B. Carpenter (United States) as its Chairman and Mr. I. King (Australia) as its Vice-Chairman.

Item 15: Adoption of the report

104. The Specialized Section adopted the report of its thirteenth session on the basis of a draft prepared by the secretariat.

PROVISIONAL AGENDA FOR THE FORTEENTH SESSION

to be held in the Palais des Nations, Geneva,
commencing at 10.00 hrs on Monday, 11th April 2005

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| 1. | Adoption of the agenda | TRADE/WP.7/GE.11/2005/1 |
| 2. | Matters of interest | TRADE/WP.7/GE.11/2005/2 |
| 3. | Status of existing standards (Bovine, Ovine, Chicken, Llama/Alpaca) | TRADE/WP.7/GE.11/2005/3 |
| | Publication
Maintenance | |
| 4. | Draft Revision of the UNECE Standard for Porcine Meat Carcasses and Cuts | |
| | Chapter 1-4 | TRADE/WP.7/GE.11/2005/4 (United States) |
| | Chapter 5 | TRADE/WP.7/GE.11/2005/5 (United States) |
| 5. | Proposal for a UNECE Standard for Goat Meat - Carcasses and Cuts | |
| | Chapter 1-4 | TRADE/WP.7/GE.11/2005/6 (United States) |
| | Chapter 5 | TRADE/WP.7/GE.11/2005/7 (United States) |
| 6. | Proposal for a UNECE Standard for Turkey Meat - Carcasses and Parts | |
| | Draft chapters 1- 4 | TRADE/WP.7/GE.11/2005/8 (United States) |
| | Draft chapter 5 | TRADE/WP.7/GE.11/2005/9 (United States) |
| 7. | Standard for livestock | TRADE/WP.7/GE.11/2005/10 (Australia) |
| 8. | Information on work on other meats (e.g. variety, fancy meats) | TRADE/WP.7/GE.11/2005/11 (Australia) |
| 9. | Cooperation with the World Customs Organization | |
| 10. | Implementation activities/ traceability/ trade mark | |
| 11. | Preparation of the meetings of rapporteurs and the next session of the Specialized Section | |
| 12. | Preparation of the 61st session of the Working Party on Agricultural Quality Standards | |
| 13. | Other business | |
| 14. | Election of officers | |
| 15. | Adoption of the report | |