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TEXTS FOR ADOPTION AS NEW UNECE STANDARDS

UNECE STANDARD FOR EDIBLE MEAT CO-PRODUCTS

Note by the secretariat

This text is submitted to the Working Party for approval as a new Standard for Edible Meat Co-Products.

It is based on document ECE/TRADE/C/WP.7/GE.11/2008/6, the text of which was agreed upon at the April 2008 session of the Specialized Section on Standardization of Meat.

**UNECE STANDARD
FOR EDIBLE MEAT CO-PRODUCTS**

1. INTRODUCTION

1.1 UNECE standards for meat products

The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. As the texts will be updated regularly, 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 the UNECE secretariat.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards which UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist or are being developed and their code for use in the UNECE meat code (see section 4).

For further information please visit the UNECE website at <<http://www.unece.org/trade/agr>>.

Annex I contains a description of the codification system, which includes a specific application identifier for the implementation of the UNECE code.

Species	Species code (data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Edible meat co-products	90

1.2 Scope

This Standard recommends an international language for edible co-products marketed as fit for human consumption. It provides purchasers with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market edible co-products across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The Standard does not attempt to prescribe those aspects, which are covered elsewhere. 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 that 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 that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality-control system designed to assure compliance.

For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third party to ensure product compliance with a purchaser's specified options. The Standard includes illustrative photographs of co-products to make it easier to understand the provisions.

1.4 Adoption and publication history

Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted this text at its XXX session (reference: ECE/TRADE/C/WP.7/XXX).

UNECE standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at: <http://www.unece.org/trade/agr/standards.htm>.

2. MINIMUM REQUIREMENTS

All edible co-products must originate from healthy animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Edible co-products must be:

- Intact, taking into account the presentation
- Free from visible blood clots, or bone dust
- Free from any visible foreign matter (e.g. dirt, wood, plastic, metal particles¹)
- Free of offensive odours
- Free of unspecified bones fragments
- Free of contusions having a material impact on the product
- Free from freezer-burn²

Removal and preparation of edible co-products shall be accomplished with sufficient care to maintain integrity and identity and avoid unnecessary scores.

3. PURCHASER-SPECIFIED REQUIREMENTS

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE edible meat co-products code (see section 4).

3.1 Additional requirements

Additional purchaser-specified requirements, which are either not accounted for in the code (e.g. if code 9 “other” is used) or that provide additional clarification on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for edible meat co-products in data field 1 as defined in section 1.1 as: 90.

3.3 Product/cut

The four-digit product code in data field 2 is defined in section 5.

3.4 Refrigeration

Edible meat co-products may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures throughout the supply chain should be such as to ensure uniform internal product temperatures as follows:

¹ When specified by the purchaser, edible co/products will be subject to metal particle detection.

² Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler) and/or tactile properties (dry, spongy).

Refrigeration code (data field 4)	Category	Description
0	Not specified	No category specified
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process.
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding -18°C at any time after freezing.
4 - 8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of edible meat co-products, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the procedures used to certify conformity must be in accordance with provisions concerning conformity-assessment requirements of section 3.10.

3.5.2 Co-product category

Co-product category code (data field 3)	Category	Description
00	Not specified	No category specified
10	Beef	Bovine
11	Veal	
30	Porcine	
40	Ovine	
42	Lamb	
50	Caprine	
52	Kid	
80	Equine	
99	Others	Any other co-product category agreed between buyer and seller

3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulations 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 that are based on indoors housing
2	Restricted outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based on access to open land
4	Organic	Production methods that are in conformity with the legislation of the importing country concerning organic production
5 – 8	Codes not used	
9	Other	Any other production system agreed between buyer and seller

3.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulations 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 7)	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 milk
5	Formula fed	Feeding systems that are milk substitute based
6	Specialized/Functional	Special enriched feeding system aimed to either change some characteristics of the product or its nutritional profile
7 - 8	Codes not used	
9	Other	Any other feeding system agreed between buyer and seller

3.5.5 Slaughter system

The purchaser may specify a slaughter system. The slaughter always has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the slaughter system shall be agreed between buyer and seller.

Slaughter system code (data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunning prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4 – 8	Codes not used	
9	Other	Any other authorized method of slaughter must be specified by seller and buyer

3.5.6 Post-slaughter system

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

Post-slaughter processing codes (data field 9)	Category	Description
0	Not specified	
1	Washed	Raw and washed with fresh water
2	Scalding	Washing in water at a temperature of 65-75° C
3	Blanching	Plunged in boiling water at a temperature of 100° C for a few minutes
4	Cooked and bleached	Plunged in boiling water at a temperature of 100° C for a few minutes with added bleach
5	Scalded and bleached	This processing may have bleach added
6	Casing fat removal ¹	
7	Casing mucosa removal	
8	Casing fat and mucosa removal ¹	
9	Other specified	Post-slaughter system for edible co-products specified as agreed between buyer and seller.

¹ Buyer and seller should agree on the percentage of fat left on the product.

Note: Individual market requirements will have specific regulations governing the removal of specified-risk material.

3.6 Edible co-product colour

Edible co-product colour code (data field 10)	Category	Description
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

Specific requirements regarding colour if required need to be agreed between buyer and seller and are not provided for in the coding system.

Size/weight ranges of edible co-products

Size/weight range code (data field 12)	Category	Description
0	Not specified	
1	Weight	Range required
2	Diameter	Range required
3	Length	Range required
4	Diameter and length	Range required
5	Weight and diameter	Range required
6	Weight and length	Range required
7	Weight, diameter and length	Range required
8	Other specified	Range required
9	Code not used	

3.8 Packing, storage and transport

3.8.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During storage and transport, edible co-products must be packaged to the following minimum requirements:

- Chilled with or without packaging
- Frozen / deep-frozen packed to protect the products
- Salt or brine
- Individually wrapped (I.W.)
- Bulk packaged (e.g. plastic or wax-lined container, barrels)
- Bulk sorted (e.g. in layers)
- Vacuum-packed (VAC)

- Modified atmosphere packaging (MAP)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, the thermal condition of the edible co-products (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (ECE/TRANS/165).

3.8.2 Packing code

Packing code (data field 13)	Category
0	Not specified
1	Individually wrapped (I.W.)
2	Bulk packaged (e.g. plastic or wax-lined container, barrels)
3	Bulk sorted (e.g. in layers)
4	Vacuum-packed (VAC)
5	Modified atmosphere packaging (MAP)
6 – 8	Codes not used
9	Other

3.9 Labelling information to be mentioned on or affixed to the marketing units of edible co-products

3.9.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following information must be listed on product labels:

Labelling information	Packaged or packed meat
Health stamp	X
Slaughter number or batch number	X
Slaughter date (optional)	X
Packaging date	X
Name of the product	X
Durability information as required by each country ³	X
Use-by date, as required by each country	X

³ Durability information is processing date either a use-by date or a best-before date as required by each importing country.

Labelling information	Packaged or packed meat
Temperature or storage methods: chilled, frozen, deep-frozen, in salt or brine	X
Storage conditions (see section 3.4 Refrigeration)	X
Appropriate identification of packer, processor or retailer	X
Quantity (number of pieces)	X
Net weight	X

3.9.2 Additional information

Additional information may be listed on product labels as requested 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:

- Characteristics of the livestock, production and feeding systems
- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of packing
- Country (ies) 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.
- Slaughter and post-slaughter systems
- Production and processing systems
- Quantity (number of pieces)
- Slaughter date
- Slaughter number
- Storage conditions (other than temperature)

3.10 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity-assessment of the product's quality/grade/classification, purchaser-specified options of the standard, and/or animal identification.

Individual conformity assessments or combinations may be selected as follows:

Quality/grade/classification conformity assessment (quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in section 3.1.

Trade standard conformity assessment (trade standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in

section 3.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

Animal or batch identification conformity assessment (animal/batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in section 3.1.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Animal/batch identification (animal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and animal/batch ID conformity assessment
6	Trade standard and animal/batch ID conformity assessment
7	Quality, trade standard, and animal/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR EDIBLE CO-PRODUCTS

4.1 Definition of the code

The UNECE code for purchaser requirements for edible meat co-products has 14 fields and 20 digits (3 digits not used) and is a combination of the codes defined in sections 3 and 5.

No.	Name	Section	Code Range
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Co-product category	3.5.2	00 – 99
4	Refrigeration	3.4	0 – 9
5	<i>Field not used</i>	–	0 – 9
6	Production system	3.5.3	0 – 9
7a	Feeding system	3.5.4	0 – 9
7b	<i>Field not used</i>	–	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Edible co-products colour	3.6	0 – 9
11	<i>Field not used</i>	–	0 – 9
12	Size/weight ranges	3.7	0 – 9
13	Packing	3.8.2	0 – 9
14	Conformity-assessment	3.10	0 – 9

4.2 Example

The following example describes a chilled, vacuum packaged, heart that was third party certified, with post-slaughter processing agreed between buyer and seller and size/weight range by weight, from a beef that was pasture raised and forage fed.

This item has the following UNECE edible meat co-product code: **90610010103200710152**

No.	Name	Requirement	Code value
1	Species	Edible meat co-products	90
2	Product/cut	Heart	6100
3	Co-product category	Beef	10
4	Refrigeration	Chilled	1
5	<i>Field not used</i>	–	0
6	Production system	Pasture	3
7a	Feeding system	Forage	2
7b	<i>Field not used</i>	–	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Other specified	7
10	Edible co-product colour	Specified	1
11	<i>Field not used</i>	–	0
12	Size/weight ranges	Weight	1
13	Packing	Vacuum-packed (VAC)	5
14	Conformity assessment	Trade standard conformity assessment	2

5. EDIBLE MEAT CO-PRODUCTS DESCRIPTIONS

Definition of “Edible meat co-products”:

“Edible meat co-products” is defined as animal product other than red or white meat muscles. Edible co-products are identified in many countries by the following descriptions: (fancy meat items, offal meat items, and variety meat items).

Multilingual index of products

Product	English	Page	French	Russian	Spanish	Chinese
BOVINE – CODE (10)						
6000	Tongue long cut					
6010	Tongue short cut					
6030	Tongue Swiss cut					
6040	Tongue root (throat trimmings)					
6045	Tongue root fillet					
6050	Cheek					
6060	Cheek – papillae off					
6061	Cheek meat					
6260	Papillae					
6114	Head					
6240	Head meat					
6120	Brain					
6070	Tail					
6080	Liver					
6090	Kidney					
6211	Heart and lungs					
6210	Lungs					
6183	Trachea					
6100	Heart					
6110	Thymus gland (sweetbreads)					
6112	Salivary glands					
6140	Rumen (paunch)					
6141	Rumen pillars (mountain chain tripe)					
6152	Reticulum (honeycomb tripe)					
6154	Omasum (bible tripe)					
6155	Abomasum					
	Thin shirt (meat spec)					
	Thick skirt (meat spec)					
6180	Testes					
6181	Pizzel					
6182	Oesophagus					
6280	Weasand meat					
6190	Spleen					
6200	Tendons					
6201	Flexor tendons					
6202	Achilles tendons					
6203	Skirt sinew					
6270	Diaphragm membrane					
6271	Skirt membrane (tunic tissue)					
6272	Membrane					
6273	Ligamentum nuchae					

Product	English	Page	French	Russian	Spanish	Chinese
6493	Feet					
6494	Mammary glands					
6495	Rectum (Bung)					
6496	Small intestine					
6497	Large intestine					
6498	Intestine					
6450	Blood stabilized					
6451	Blood defibrinated					
6452	Blood plasma					
6453	Blood serum					
VEAL – CODE (11)						
6500	Tongue long cut					
6510	Tongue short cut					
6520	Tongue Swiss cut					
6620	Head					
6621	Skull					
6570	Brain					
6524	Cheek					
6614	Papillae (lips)					
6624	Pluck					
6582	Lungs					
6550	Heart					
6530	Liver					
6540	Kidney					
6559	Salivary glands					
6560	Thymus gland (sweetbreads)					
6561	Tail					
6580	Spleen					
6590	Tendons					
6610	Thin skirt					
6611	Thick skirt					
6622	Feet					
6623	Testes					
6625	Oesophagus					
6613	Weasand meat					
6614	Papillae (lips)					
6626	Intestine					
6628	Abomasum					
6629	Rumen (stomach/paunch)					
6632	Rumen pillars (mountain chain tripe)					
6633	Reticulum (honeycomb tripe)					
6634	Omasum (bible tripe)					

Product	English	Page	French	Russian	Spanish	Chinese
6640	Blood stabilized					
6641	Blood defibrinated					
6642	Blood plasma					
6643	Blood serum					
OVINE – CODE (40)						
CAPRINE – CODE (50)						
7000	Tongue long cut					
7010	Tongue short cut					
7015	Tongue Swiss cut					
7150	Head					
7151	Skull					
7070	Brain					
7028	Cheek					
7110	Head trimmings (meat)					
7140	Pluck					
7141	Heart and lungs					
7100	Lungs					
7030	Liver					
7040	Kidney					
7050	Heart					
7060	Thymus gland (sweetbreads)					
7080	Rumen (stomach)					
7090	Spleen					
7091	Tendons					
7130	Testes					
7485	Intestine (casings)					
7486	Small intestine					
7487	Caecum					
7495	Feet					
7470	Blood stabilized					
7471	Blood defibrinated					
7472	Blood plasma					
7473	Blood serum					
PORCINE – CODE (30)						
7500	Tongue short cut					
7501	Tongue Swiss cut					
7502	Tongue long cut					
7609	Tongue root trim					
7549	Head					
7550	Brain					
7585	Mask					
7586	Temples					

Product	English	Page	French	Russian	Spanish	Chinese
7692	Ears					
7693	Snout					
7587	Lips					
7525	Pluck					
7524	Heart and lungs					
7540	Heart					
7526	Lungs					
7528	Trachea					
7520	Liver					
7530	Kidney					
7541	Thick skirt					
7542	Thin skirt					
7543	Diaphragm					
7510	Tail					
7515	Testes					
7527	Oesophagus					
7560	Stomach					
7561	Stomach (pepsin) lining					
7570	Stomach (butterfly cut)					
7571	Small intestine					
7572	Intestine					
7573	Large intestine (chitterling)					
7574	Caecum					
7575	Upper colon					
7576	Robe					
7577	Rectum					
7578	Anus					
7579	Mesentery					
7580	Bladder					
7581	Uterus					
7582	Ovaries					
7600	Spleen					
7670	Thymus gland (sweetbreads)					
7671	Salivary gland					
7672	Pancreas gland					
7679	Bones					
7681	Neck bone					
7684	Skirt sinew					
7690	Skin					
7694	Ear root					
7695	Caul fat					
7696	Abdominal fat					
7697	Flank fat					
7674	Blood stabilized					

Product	English	Page	French	Russian	Spanish	Chinese
7675	Blood defibrinated					
7676	Blood plasma					
7677	Blood serum					
7583	Clear plate					
4175	Fore feet					
4176	Hind feet					

5.1.1 Bovine, species code (10)

Tongue long cut – 6000

Tongue long cut is the entire organ with its root; all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.

To be specified:

- Colour (white, black or spotted)
- Epithelium fat removed or incised lengthways further to health inspection
- Approximate fat depth retained
- Lymph/salivary glands removed
- Parts considered as not saleable by some countries must be specified (specified-risk material)

Tongue short cut – 6010

Tongue short cut is prepared from a tongue long cut (item 6000) and is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The hyoid bones, except for the stylohyal, are left and the tip of the epiglottis is removed. The base of the tongue is trimmed up to the “false lean”, leaving approximately 10% of the trimming fat; the salivary glands are removed, except for the sublingual glands.

To be specified:

- Lymph glands and salivary glands removed
- Colour (white, black or spotted)
- Epithelium fat removed or incised lengthways further to health inspection

Tongue Swiss cut – 6030

Tongue Swiss cut is derived from a tongue short cut (item 6010) by the removal of the fat from the ventral surface of the tongue, the tip of the epiglottis, the hyoid bone, sublingual salivary glands and the M. mylohyoideus of the tongue blade.

To be specified:

- Colour (white, black or spotted).
- Epithelium fat removed or incised lengthways further to health inspection

Tongue root (throat trimmings) – 6040

Tongue root is prepared from a tongue long cut and is the soft tissue surrounding the throat organs (larynx, three tracheal rings, salivary glands, lymph nodes, fat, connective tissue and associated muscles).

Tongue root fillet – 6045

Tongue root fillets are derived from the tongue root by removing the muscles from each side of the root (sterno-thyroidal or hoyidial muscles).

Cheek – 6050

Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.

To be specified:

- Parotid lymph/salivary glands retained or removed
- External fat removed

Cheek – papillae off - 6060

Cheek (item 6050) is trimmed further with all of the papillae (chops) as well as the parotid gland removed. The lymph glands and salivary glands are not removed.

To be specified:

- Lymph glands and salivary glands removed
- External fat removed

Cheek meat – 6061

Cheek meat is prepared from cheek papillae off by complete removal of the parotid lymph nodes, parotid salivary glands and mandibular salivary glands. The pack can only include the muscles derived from the cheek - M. masseter, M. buccinator and may include the M. pterygoideus (which lies inside the lower jaw). Must not include any portions of lymph nodes, salivary glands or other muscle tissues removed from other parts of the head.

Papillae – 6260

Papillae (chops) are derived from the cheek (item 6050) and are removed along the natural seam between the M. masseter muscle (cheek) and the M. buccinator (papillae).

To be specified:

- Mucous membrane removed

Head – 6114

Whole skinned beef head removed from the carcass by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material)
- Tongue removed
- Eyes removed

Head meat – 6240

Head meat is prepared from a head and includes any or all meat removed from the skull or lower jaw but will not include the conical papillae. Head meat must not include lymph nodes, salivary glands, muscles or trim pieces derived from the tongue or neck.

Brain – 6120

The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.

Peeled brain:

The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue. The parts considered as not saleable by some countries must be specified (specified-risk material)

Tail – 6070

The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.

To be specified:

- Excessive fat cover trimmed
- Number of vertebrae

Liver – 6080

The entire organ including the Spiegel lobe and the capsule.

To be specified:

- Lymph nodes retained or removed
- Vena cava removed
- Ligament removed
- Colour
- Skinned

Kidney – 6090

The entire organ with the blood vessels, the urethra and the capsule removed.

To be specified:

- External fats retained or removed
- Renal hilus and internal fats removed or retained

Heart and lungs – 6211

Consists of the lung and heart attached.

To be specified:

- Additional trim to removed attached organs

Lungs – 6210

Comprising of the whole organ.

To be specified:

- Trachea removed
- Lungs separated
- Diaphragmatic lobe only
- Colour

Trachea – 6183

Trachea is commonly referred to as the windpipe and is part of the animal's respiratory system. The trachea is removed from the base of the larynx and extends down to the lungs where it subdivides into three parts. The trachea comprises a number of cartilaginous rings, muscular and connective tissue and a mucous membrane.

Heart – 6100

The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.

To be specified:

- Auricles, aorta and the pulmonary truncus are removed
- Fat cover retained or removed at the base of the heart
- Untrimmed - blood vessels and fat retained

Thymus gland (sweetbreads) – 6110

Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.

Salivary gland – 6112

The salivary gland includes the interior lining of the cheek.

Rumen (Paunch) – 6140

Rumen is raw, washed, unscalded paunch with the dark membrane retained. External surface is trimmed free of fat deposits.

To be specified:

- Reticulum removed or retained
- Dark inner layer removed
- Blanched and stiffened: (stiffened by plunging into boiling water for a few minutes (at 100° C)

Rumen pillars (mountain chain tripe) – 6141

Rumen pillars are derived from the rumen tripe (item 6140) and are removed in one piece. External fat deposits are removed.

Reticulum (honeycomb tripe) – 6152

Reticulum or honeycomb is derived from the rumen (item 6140), the dark inner layer is removed. The honeycomb is prepared raw or scalded and bleached.

To be specified:

- Scalded and/or scalded and bleached
- Retained in natural shape or split

Omasum (bible tripe) – 6154

Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.

Abomasum – 6155

Abomasum is the fourth stomach of a ruminant which secretes the gastric juice and is located between the omasum and the duodenum. The stomach is separated from the duodenum by the pyloric valve, a strong muscular sphincter.

Thin skirt

See bovine meat cuts – 2190

Thick skirt

See bovine meat cuts – 2180

Testes – 6180

Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.

To be specified:

- Capsule retained or removed

Pizzel – 6181

The male organ. The outer skin layer is removed.

To be specified:

- Root attachment material retained or removed
- Tip retained or removed

Oesophagus – 6182

The Oesophagus (Esophagus) or gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach

Weasand meat – 6280

The fleshy part around the oesophagus from the pharynx to the rumen.

Spleen – 6190

Spleen is prepared by the removal of the splenic blood vessels.

Tendons – 6200

Tendons are prepared from a bovine carcass and consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore and hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles tendon, flexor tendons.

Flexor tendons – 6201

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore legs.

Achilles tendons – 6202

Achilles tendons consist of the tendinous extension connecting and surrounding fibrous tissue of the hind legs.

Skirt sinew – 6203

Skirt sinew may be the yellow elastic or white fibrous connective tissue when removed from skirt meat. It will have a parchment (sheet) appearance. When specified, it could also be the intact sacrociatic ligament, shoulder tendon, and elbow tendon.

Diaphragm membrane – 6270

Diaphragm membrane is the fascia. Membrane may contain small amounts of muscular pillars or red meat and associated fat.

To be specified:

- Fleshy portions and associated parts removed from the rim of the diaphragm

Skirt membrane (tunic tissue) – 6271

Skirt membrane is the tough fibrous membrane (peritoneum lining or abdominal tunic) and/or the thick skirt (hanging tender). The skirt membrane may contain small amounts of muscular pillars and associated fat.

Membrane – 6272

Membrane is the sheath of connective tissue that forms an envelop for the muscle or organs. There are different types of membrane located within the muscular system of the carcass. The outer thin serous membrane is the (perimysium) stripped from the muscle surface (e.g. Flank steak, Tenderloin).

Thick fascia membrane is silver fascia lining covering several muscle groups. Other recoverable membranes are peritoneum and pleura.

To be specified

- Derived from individual muscle or muscle groups
- Linea alba to be included

Ligamentum nuchae – 6273

Ligamentum nuchae is a large portion of the supraspinous ligament which extends along the vertebral column, being particularly evident in the neck and thoracic region of the carcass.

To be specified:

- Whole or individual portions
- Acceptable level of meat residue portions retained

Feet – 6493

Skinned or scaled and plucked feet: The anteriors are cut at the joint between carpal and radius and the posteriors are cut at the joint between tarsal and tibia.

To be specified:

- Sawn or disjointed at the joint.

Mammary glands – 6494

Udders.

To be specified:

- Fat retained or removed
- Cooked

Rectum (Bung) – 6495

The rectum (bung) attaches to the colon end of the large intestine and terminates at the anus. It is wide and bulbous in shape and has more membrane covering as compared to the large intestine. Bung is a common term used to identify the rectum.

Small intestine – 6496

Small intestine comprises the duodenum, the jejunum and the ileum.

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material)
- Amounts of fat retained
- Length of intestine
- Mucous membrane removed

Large intestine – 6497

Comprises three portions: the caecum, the colon and the rectum.

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material)
- Amounts of fat retained

- Length of intestine
- Mucous membrane removed

Intestine – 6498

Combination of both large and small intestine packed together.

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material)
- Amounts of fat retained
- Length of intestine
- Mucous membrane removed

Blood stabilized – 6450

Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood defibrinated – 6451

Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood plasma – 6452

Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood serum – 6453

Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

5.1.2 Veal, species code (11)

Tongue long cut – 6500

The entire organ with its root, all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material)
- Colour (white, black or spotted)
- Epithelium fat removed or incised lengthways further to health inspection
- Approximate fat depth
- Lymph/salivary glands removed

Tongue short cut – 6510

Tongue is prepared from a tongue long cut (item 6500) and is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The hyoid bones, except for the stylohyal, are left and the tip of the epiglottis is removed.

The base of the tongue is trimmed up to the “false lean”, leaving approximately 10% of the trimming fat; the salivary glands are removed, except for the sublingual glands.

To be specified:

- Lymph glands and salivary glands removed
- Colour (white, black or spotted)
- Epithelium fat removed or incised lengthways further to health inspection

Tongue Swiss cut – 6520

Tongue Swiss cut is derived from a tongue short cut (item 6510) by the removal of the fat from the ventral surface of the tongue, the tip of the epiglottis, the hyoid bone, sublingual salivary glands and the M. mylohyoideus of the tongue blade.

To be specified:

- Colour (white, black or spotted).
- Epithelium fat removed or incised lengthways further to health inspection

Head – 6620

Whole veal head: removed by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).

To be specified:

- Plucked after scalding
- Skinned
- Plucked, scalded and bones removed
- The parts considered as not saleable by some countries must be specified (specified-risk material)

Skull – 6621

Skull (without lower mandible) containing the brain.

To be specified:

The parts considered as not saleable by some countries must be specified (specified-risk material).

Brain – 6570

The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.

Peeled brain:

The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue. The parts considered as not saleable by some countries must be specified (specified-risk material)

Cheek – 6524

Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary

glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.

To be specified:

- Parotid lymph/salivary glands retained or removed
- Without the papillary fringe of the mouth

Papillae (lips) – 6614

Papillae (lips) are derived from the cheek (item 6524) and are removed along the natural seam between the M. masseter muscle (cheek) and the M. buccinator (papillae).

To be specified:

- Mucous membrane removed.

Pluck – 6624

The Pluck consists of liver, heart, lungs, a portion of the diaphragm and sweetbreads as part of trachea as these organs are all attached.

To be specified:

- Thick skirt and the spleen retained or removed
- The parts considered as not saleable by some countries must be specified (specified-risk material)
- With the thymus

Lungs – 6582

Comprising of the whole organ.

To be specified:

- Trachea removed
- Lungs separated
- Diaphragmatic lobe only

Heart– 6550

The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.

To be specified:

- The auricles, aorta and the pulmonary truncus are removed
- Fat cover retained or removed at the base of the heart
- Untrimmed - blood vessels and fat retained

Liver – 6530

The entire organ including the Spiegel lobe and the capsule.

To be specified:

- Lymph nodes retained or removed

- Vena cava removed
- Ligament removed
- Colour
- Skinned

Kidney – 6540

The entire organ with the blood vessels, the urethra and the capsule removed.

To be specified:

- External kidney fat retained or removed.
- Renal hilus and internal fats removed or retained.

Salivary gland – 6559

The salivary gland includes the interior lining of the cheek.

Thymus gland (sweetbread) – 6560

Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.

Kernel of veal sweetbread:

- Heart sweetbread
- Throat sweetbread

Tail – 6561

The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.

To be specified:

- Excessive fat cover trimmed
- Number of vertebrae

Spleen – 6580

The elongated organ is attached to the rumen, from which all connecting tissues have been removed.

Tendons – 6590

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore/hind legs. Tendons can also be prepared from specific portions of the skeletal structure.

To be specified:

- Tendons from fore or hind legs

Thin skirt – 6610

Thin skirts are derived from the muscular portion of the diaphragm. The white tendinous tissue covering the skirt meat is removed.

To be specified:

- Tissue retained

Thick skirt – 6611

Thick skirts are prepared from the lumbar part of the diaphragm. The white tendinous tissue covering the skirt meat is removed.

To be specified:

- Tissue retained

Feet – 6622

The anteriors are cut at the joint between carpians and radius and the posteriors at the joint between tarsians and tibia. Skinned or scaled and plucked feet after scalding.

To be specified:

- Sawn or disjointed at the joint.
- Whole or sliced
- Boned

Testes – 6623

Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.

To be specified:

- Capsule retained or removed

Oesophagus – 6625

The Oesophagus (Esophagus) or gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.

Weasand meat – 6613

The fleshy part around the oesophagus from the pharynx to the rumen.

Intestine – 6626

Opened intestine with the attached mesentery.

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material)
- Scalded scraped and stiffened by plunging in boiling water
- Mesentery removed

Abomasum – 6628

Abomasum is the fourth stomach of a ruminant which secretes the gastric juice and is located between the Omasum and the duodenum. The stomach is separated from the duodenum by the pyloric valve, a strong muscular sphincter.

Rumen (stomach / paunch) – 6629

Whole paunch with the reticulum, scalded, opened and cleaned to remove the epithelium.

Rumen pillars (mountain chain tripe) – 6632

Rumen pillars are derived from the rumen tripe (item 6629) and are removed in one piece.

External fat deposits are removed.

Reticulum (honeycomb tripe) – 6633

Reticulum or honeycomb is derived from the rumen (item 6629), the dark inner layer is removed.

The honeycomb is prepared raw or scalded and bleached.

To be specified:

- Scalded and/or scalded and bleached
- Retained in natural shape or split

Omasum (bible tripe) – 6634

Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.

Blood stabilized – 6640

Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood defibrinated – 6641

Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood plasma – 6642

Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood serum – 6643

Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

5.1.3 Ovine, species code (40) / Caprine, species code (50)**Tongue long cut – 7000**

The entire organ with its root; all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring. The oesophagus and the pharynx are removed entirely.

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material)
- Approximate fat depth
- Lymph/salivary glands removed

Tongue short cut – 7010

The tongue is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The tip of the epiglottis is removed.

To be specified:

- Lymph/salivary glands removed

Tongue Swiss cut – 7015

Derived from a tongue long cut (item 7000) by the removal of part of the tongue that remains after all of the hyoid bones and most of the attached fat have been removed. The muscular part making up the root and the muscles of the base are removed, resulting in a boned, trimmed tongue consisting solely of the body of the muscle, which is about 95% lean.

Head – 7150

Whole ovine head: removed by cutting at the occipital joint and the first cervical vertebra (cutting should be perpendicular to the ventral axis).

To be specified:

- Skin on/off
- The parts considered as not saleable by some countries must be specified (specified-risk material)

Skull – 7151

Skull (without lower mandible) containing the brain.

To be specified:

- The parts considered as not saleable by some countries must be specified (specified-risk material)

Brain – 7070

The Brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.

Peeled Brain:

The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue. The parts considered as not saleable by some countries must be specified (specified-risk material).

Cheek – 7028

Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.

To be specified:

- Parotid lymph/salivary glands retained or removed
- Without the papillary fringe of the mouth

Head trimmings (meat) – 7110

Head meat is prepared from a head and includes any or all meat removed from the skull or lower jaw but will not include the conical papillae. Head meat must not include lymph nodes, salivary glands, muscles or trim pieces derived from the tongue or neck.

Pluck – 7140

Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.

To be specified:

- The parts considered as not saleable by some countries must be specified (specified-risk material)
- Thick skirt retained
- Spleen retained
- With the thymus

Heart and lungs – 7141

Consists of the lung and heart attached, part of the oesophagus and may also include the heart sweetbreads.

To be specified:

- Additional trim to removed attached organs

Heart – 7050

The whole heart with blood vessels trimmed where they enter the organ.

To be specified:

- The auricles, aorta and the pulmonary truncus are removed
- Fat cover retained or removed at the base of the heart
- Untrimmed - blood vessels and fat retained

Lungs – 7100

Comprising of the whole organ.

To be specified:

- Trachea removed
- Lungs separated
- Diaphragmatic lobe only

Liver – 7030

The entire organ including the Spiegel lobe and the capsule.

To be specified:

- Lymph nodes retained or removed
- Vena cava removed
- Ligament removed

Kidney – 7040

The entire organ with the blood vessels, the urethra and the capsule removed.

To be specified:

- External fats retained or removed
- Renal hilus and internal fats removed or retained

Thymus gland (sweetbreads) – 7060

Thymus gland derived from young animals and is removed from the cervical and cardiac area. The surrounding fat is removed.

Rumen (stomach) – 7080

Rumen (stomach) is raw, washed and scalded in order to remove the epithelium. External surface is trimmed free of fat deposits.

To be specified:

- Reticulum removed or retained

Spleen – 7090

The elongated organ is attached to the rumen, from which all connecting tissues have been removed.

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material)

Tendons – 7091

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore/Hind legs. Tendons can also be prepared from specific portions of the skeletal structure.

To be specified:

- Tendons from fore or hind legs

Testes – 7130

Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.

To be specified:

- Capsule retained or removed

Intestine (casings) – 7485

Small intestine and large intestine packed together.

Small intestine – 7486

Small intestine.

Caecum – 7487

Part of the large intestine corresponding to the caecum.

To be specified:

- The parts considered as not saleable by some countries must be specified (specified-risk material)
- Amounts of fat retained
- Length of intestine
- Mucous membrane removed

Feet – 7495

Skinned or scaled and plucked feet: the anteriors are cut at the joint between carpi and radius or tarsians and tibia.

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To be specified:

- Sawn or disjointed at the joint

Blood stabilized – 7470

Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood defibrinated – 7471

Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood plasma – 7472

Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood serum – 7473

Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

5.1.4 Porcine, species code (30)**Tongue short cut – 7500**

Tongue short cut is the part of the tongue that remains after removal of the stylohyal, the larynx and the epiglottis. The root is cut in a straight line behind the hyoid bones. This cut removes the trachea and the root, but the hyoid bones remain in the tongue. The mucous membrane between the epiglottis and the tongue remains.

To be specified:

- Lymph/salivary glands removed

Tongue Swiss cut – 7501

Tongue Swiss cut is the part of the tongue that remains after all of the hyoid bones and most of the attached fat are removed. The base of the muscular root is removed, resulting in a tongue that includes only the body of the muscle, boned, trimmed.

Tongue long cut – 7502

Tongue long cut is the entire organ with its root, all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.

To be specified:

- Approximate fat depth retained
- Lymph/salivary glands removed

Tongue root trim – 7609

Tongue Root Trimming is the lean meat obtained when trimming the tongue (special short cut).

Head – 7549

Whole skinned head is removed from the carcass by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).

To be specified:

- Jaw removed

Brain – 7550

The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance. The meninges are left on.

Mask – 7585

The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.

Temples – 7586

Temporal muscles with skin removed.

Ears – 7692

Ear flap and gristles (scutiform and auricular) scruff and hair are removed.

To be specified:

- Whole
- Square cut

Snout – 7693

Nasal cartilage.

Lips – 7587

Lips are derived from the cheek papillae on and is the portion exhibiting the conical papillae.

Pluck – 7525

Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.

To be specified:

- Thick skirt retained
- Spleen retained
- With the thymus

Heart and lungs – 7524

Consists of the heart and lung and part of the oesophagus.

Heart – 7540

The whole heart with blood vessels trimmed where they enter the organ.

To be specified:

- The auricles, aorta and the pulmonary truncus are removed
- Fat cover retained or removed at the base of the heart
- Untrimmed - blood vessels and fat retained

Lungs – 7526

Comprising of the whole organ.

To be specified:

- Trachea removed
- Lungs separated
- Diaphragmatic lobe only

Trachea – 7528

Trachea is commonly referred to as the windpipe and is part of the animal's respiratory system. The trachea is removed from the base of the larynx and extends down to the lungs where it subdivides into three (3) parts. The trachea comprises a number of cartilaginous rings, muscular and connective tissue and a mucous membrane.

Liver – 7520

The entire organ including the Spiegel lobe and the capsule.

To be specified:

- Lymph nodes retained or removed
- Vena cava removed
- Ligament removed

Kidney – 7530

The entire organ with the blood vessels, the urethra and the capsule removed.

To be specified:

- External fats retained or removed
- Renal hilus and internal fats removed or retained

Thick skirt – 7541

Pillar of the diaphragm with fat and connective tissue removed.

To be specified:

- Connective retained

Thin skirt – 7542

Fleshy peripheral part of the diaphragm with pleura. Fat and connective tissue is removed.

To be specified:

- Connective tissue retained

Diaphragm – 7543

Consist of the whole diaphragm (thin and thick skirt). Fat and connective tissue retained.

To be specified:

- Fat and connective tissue removed
- Removal of tendinous tissue

Tail – 7510

Pork tail is removed so that 2-4 caudal vertebrae remain on the carcass. It is trimmed of excess fat and skin at the base (attachment to the carcass).

To be specified:

- Trimmed – caudal cartilages removed
- Caudal cartilage and connective tissue retained

Testes – 7515

Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.

To be specified:

- Capsule retained or removed

Oesophagus – 7527

The Oesophagus (Esophagus) or Gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.

Stomach – 7560

Stomach (raw) washed and un-scalded.

To be specified:

The entire stomach, turned inside out, cleaned, trimmed and scalded. Specifications about scalding: duration, temperature and additives added to scalding water must be specified.

Blanched and stiffened: Stiffened by plunging into boiling water for a few minutes (at 100° C).

Stomach (pepsin) lining –7561

The thin lining of a portion of the pork stomach. It is deep red in colour. It displays characteristics similar to the honeycomb tripe from ruminant animals. This item is usually harvested as washed only.

Stomach butterfly cut – 7570

The entire stomach, open, cleaned and trimmed but not scalded.

Small intestine – 7571

Located between the pylorus and the caecum. It includes the duodenum, the jejunum and the ileum.

Intestine – 7572

Part of the digestive system including the small intestine, the caecum and the large intestine.

Large intestine – (chitterling) – 7573

Located between the caecum and the rectum and includes two parts. The upper helicoidal colon and the lower colon.

Caecum – 7574

Part of the small and large intestine corresponding to the caecum.

Upper colon – 7575

Upper colon (helicoidal part).

robe – 7576

Straight part or dorsal lumbar part of the colon.

Rectum – 7577

Part of the intestine corresponding to the rectum.

Anus – 7578

Part of the intestine corresponding to the anus or bung.

Mesentery – 7579

Mesentery.

Bladder – 7580

Whole organ.

Uterus – 7581

Whole organ.

Ovaries – 7582

Ovaries are the reproductive gland of the female animal, and are attached to the uteri at the furthest ends of it. They are rounded and approximately 2.5 cm in size.

Spleen – 7600

The elongated organ is attached to the rumen, from which all connecting tissues have been removed.

Thymus gland (sweetbreads) – 7670

Thymus gland (derived from young male animals) is covered by its thoracic attachment along the trachea. The surrounding fat is removed.

Salivary gland – 7671

The salivary gland includes the interior lining of the cheek.

Pancreas gland – 7672

The pancreas gland is located to the posterior surface of the liver and close to a loop of the duodenum into which the pancreatic duct enters.

The pancreas gland is a lobular organ, pale in colour and closely resembles the salivary gland.

Bones – 7679

Leg bones (femur) - Femur bones are the long bones of the hind leg and will contain ample amounts of bone marrow.

Shoulder bones (humerus) – The humerus bones are the long bones of the shoulder and will contain ample amounts of bone marrow.

To be specified:

- Femur bones only
- Humerus bones only

Neck bones – 7681

A neck bone is prepared from a carcass and consists of the 7 cervical vertebrae and attached meat portions that remain after boning. The neck bone can be prepared with the riblet (4 ribs) and up to 4 thoracic vertebrae retained.

Skirt sinew – 7684

Skirt sinew consists of the connective tissue which attaches the diaphragm muscle to the inside of the abdominal cavity. It is composed of both yellow elastic and white fibrous tissues and has a parchment (sheet) appearance.

Skin – 7690

Rind is skin derived from a porcine carcass or side and consists of the skin, which has been removed from any or all primals.

Ear root – 7694

Scutiform and auricular gristle.

Caul fat – 7695

Epiploon or large omentum.

Abdominal fat – 7696

Abdominal fat.

Flank fat – 7697

Fat covering the flank near the leg.

Blood stabilized – 7674

Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood defibrinated – 7675

Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood plasma – 7676

Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood serum – 7677

Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Clear plate – 7583

Layer of pork fat removed from the loin of a pork carcass with or without skin.

Fore feet – 4175

Fore feet (trotter) are prepared from a forequarter (item 4021) at the carpal joint, severing the fore foot (trotter) from the shoulder. The fore feet shall be practically free of hair and hair roots. Skin shall remain.

To be specified:

- Skin removed

Hind feet (hind trotter) - 4176

Hind feet (hind trotter) are removed from a leg at the tarsal joint severing the hind foot (trotter) from the leg. Skin shall remain.

To be specified:

- Skin removed

Annex I

CODIFICATION SYSTEM

1. Purpose of the GS1 system

The GS1 system is widely used internationally to enhance communication between buyers and sellers and third-party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by GS1 Global Office, together with national GS1 member organizations around the world.

The system is designed to overcome the limitations of using company, industry or country-specific coding systems and to make trading more efficient and responsive to trading partners. The use of the GS1 standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

GS1 standards can be used in Electronic Data Interchange (EDI) and the GS1 Global Data Synchronization Network (GDSN). Trading partners use EDI to electronically exchange messages regarding the purchase and shipping status of product lots. Trading partners use GDSN to synchronize trade-item and party information in their back-end information systems. This synchronization supports consistent global product identification and classification, a critical step towards efficient global electronic commerce.

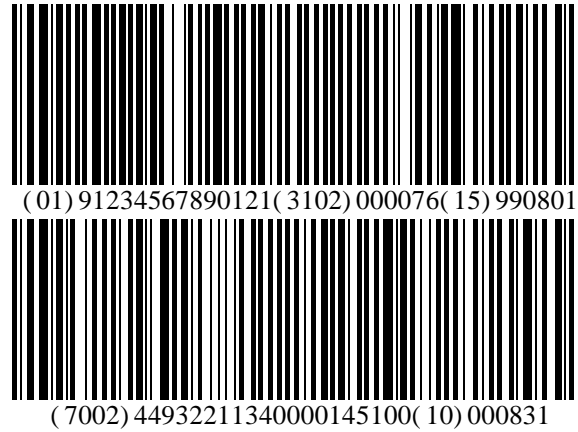
2. Use of the UNECE code in the GS1 system

GS1 uses application identifiers as prefixes to identify the meaning and format of the data that follow it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE purchase specification code defined in section 4.1 has been assigned the GS1 application identifier (**7002**) to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 bar code symbology. This allows the UNECE code information to be included in GS1-128 bar code symbols on shipping containers along with other product information (see examples 1 and 2).

UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN global product classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers will know the exact UNECE cut of each product published in the GDSN (see example 3).

Example 1:



- (01) Global Trade Item Number (GTIN)
- (3102) Net weight, kilograms
- (15) Use-by date
- (7002) UNECE purchase specification code
- (10) Batch number

Example 2:

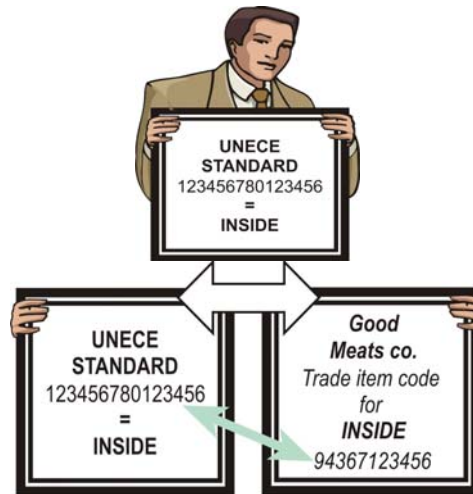


- (01) Global Trade Item Number (GTIN)
- (3102) Net weight, kilograms
- (13) Slaughter/packing date
- (21) Serial number

Other data, such as the UNECE code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI) messages.

3. Application of the system in the supply chain

(1) Customers order, using the UNECE standard and the coding scheme.

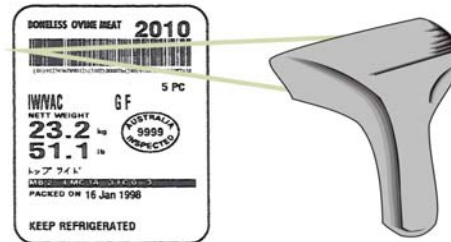


(2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).

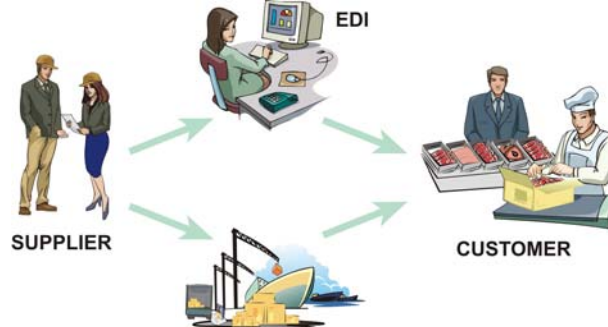
(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.



(4) Customers receive the order and the GS1-128 bar code symbol scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.



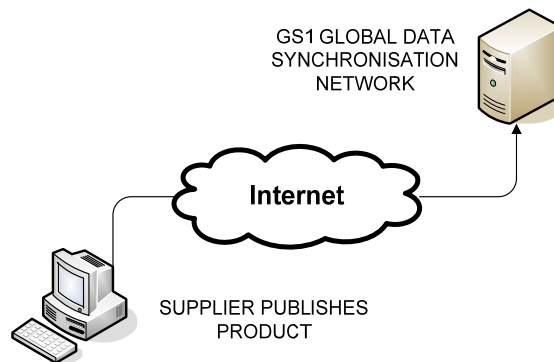
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.



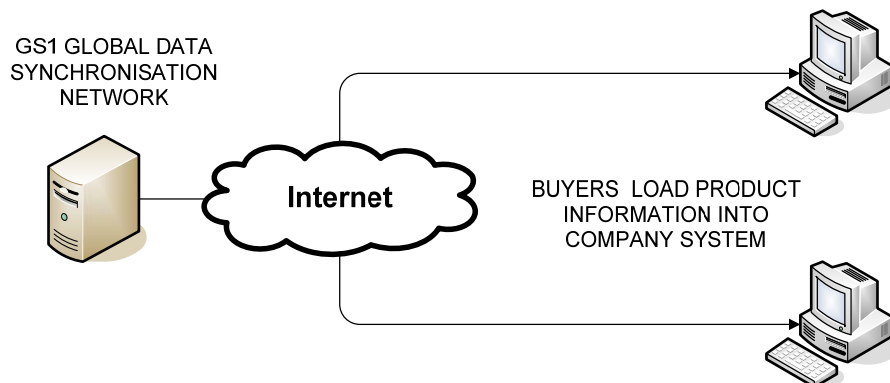
Example 3:

4. Use of UNECE meat-cut definitions in the GDSN

(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN meat cut attribute.



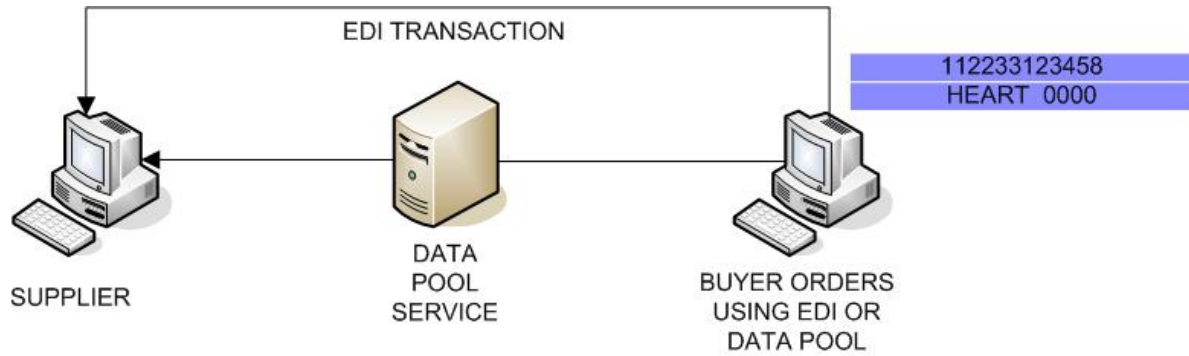
(2) Interested buyers use the UNECE meat cut and other product information published in the GDSN to synchronize product information in their own information systems.



(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.



(4) Buyers use product GTIN and related information to order product from supplier using EDI or GDSN-compatible data pool service providers.



Annex II**ADDRESSES**

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