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UNECE Communication to Multiplier Points

Title	Date	Topic	Attachment
UNECE STANDARD – BOVINE MEAT: Carcasses and Cuts	18.02.2005	Agricultural quality standards	

Dear Multiplier Point representatives,

As you already know, one of the principal goals of United Nations Economic Commission for Europe (UNECE) is to promote greater economic integration of its members. One of the ways of achieving that aim is the development of internationally harmonized standards.

In that context, I would like to present to you one of the latest publications on agricultural quality standards issued by UNECE: "**UNECE STANDARD – BOVINE MEAT: Carcasses and Cuts**". This Publication should be of particular interest to members of meet industry.

At the moment the publication is only available in English, but French and Russian versions will be available shortly.

Please find below a short description of the publication (in English and Russian) followed by a table of contents (in English). To obtain a copy of this or other UNECE publications, please contact azhar.jaimurzina@unece.org.

To learn more about standardisation in the UNECE, please visit the web site: www.unece.org. To download the texts of this publication (please note that pictures are not included) go to: http://www.unece.org/trade/agr/standard/meat/bovine/bovine.e/bovine_meat.doc.

I would like to thank you for forwarding this information to interested parties in your country.

Yours sincerely,

Azhar Jaimurzina

UNECE: agricultural quality standards for Bovine Meat – Carcasses and Cuts

The UNECE Standard for Bovine Meat – Carcasses and Cuts offers for the first time internationally agreed specifications written in a consistent, detailed and accurate manner using anatomical names to identify cutting lines. Comprehensive colour photographs and diagrams are included to facilitate practical application of the standards. The standard also defines a product code allowing all relevant information to be combined in a 20-digit string.

This standardization of the trading language is the foundation, which allows the meat industry to adopt modern data transfer methods and streamline the flow of information and product throughout the supply chain. The standard recommends an international language for raw (unprocessed) beef (bovine) carcasses and cuts marketed as fit for human consumption. It provides a variety of options to purchases for meat handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products, intended to be sold in international trade.

The UNECE Standard for Bovine Meat – Carcasses and Cuts ECE/TRADE/326

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