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Proposal for new UNECE standards

List of examples - processed poultry meat, including ready-to-cook preparations and ready-to-eat products^{*}

The following document contains the list of examples of processed poultry products (Annex) as well as the text of the UNECE Standard for processed poultry meat, including ready-to-cook preparations and ready-to-eat products as adopted by the Working Party in November 2014. The Specialized Section is invited to review and comment on the list of examples.

* Submitted on the above date to include processed poultry product examples.



UNECE standard for processed poultry meat, including ready-to-cook preparations and ready-to-eat 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.

This text has been prepared under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards that UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist/or are in different stages of development, and their code for use in the UNECE meat code (see chapter 4).

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

| <i>Species/type of meat</i> | <i>UNECE Species code (data field 1)</i> |
|-----------------------------|--|
| Bovine (Beef) | 10 |
| Bovine (Veal) | 11 |
| Porcine (Pork) | 30 |
| Deer meat | 20 |
| Ovine (Sheep) | 40 |
| Caprine (Goat) | 50 |
| Llama | 60 |
| Alpaca | 61 |
| Chicken | 70 |
| Turkey | 71 |
| Duck | 72 |
| Goose | 73 |
| Rabbit meat | 74 |
| Horse meat (Equine) | 80 |
| Edible meat co-products | 90 |
| Retail meat cuts | 91 |

1.2. Scope

This standard recommends an international language for processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat of the species *Gallus domesticus* (Chicken), *Meleagris gallopavo* (Turkey), *Anas Platyrhyncos* and *Cairina moschata* (Duck) and *Anser* and *Branta* (Goose) ready-to-cook (RTC) or ready-to-eat (RTE) marketed as fit for human consumption. Processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat is defined in the following categories:

Ready-to-Cook Preparation:

- Uncooked – to include partial treatments such as marinades, seasonings, batter and breaded, brine solutions, etc.
- Partially Cooked – a product which has gone through minimal processing or partial thermal processing (e.g. flash-fried)

Ready-to-Eat Product:

- Fully Cooked¹ – Heat *ad corem*
- Other processes¹ (e.g. Smoke, brine, and cured,)

The standard provides purchasers with a variety of options for meat handling, packing and conformity assessment, which corresponds to good commercial practice for meat and meat products, intended to be sold in international trade.

To market processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat across international borders, the appropriate legislative requirements of food standardization and veterinary control must be met. The standard does not attempt to prescribe those aspects which are covered elsewhere, and throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.

The standard contains references to other international agreements, standards and codes of practice which have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters which fall outside the scope of this Standard. Codex Alimentarius Commission

Standards, Guidelines, and Codes of Practice should be consulted as the international reference concerning health and sanitation requirements.”

1.3 Glossary²

Baking: a food cooking method that uses prolonged dry heat by convection, rather than by thermal radiation, normally in an oven, but also in hot ashes, or on hot stones.

Batter : a semi-liquid mixture of one or more grains used to prepare various foods. Many batters are made by combining dry flours with liquids such as water, milk or eggs; batters can also be made by soaking grains in water and grinding them wet. Often a leavening agent such as baking powder is included to aerate and fluff up the

¹ To meet food safety requirements.

² The requirements of the importing country prevail over descriptions listed below

batter as it cooks, or the mixture may be naturally fermented for this purpose as well as to add flavour.

Breading: a dry grain-derived food coating, made from bread crumbs or a breading mixture with seasonings. Breading can also refer to the process of applying a bread-like coating to a food.

Binder: agents that are mixed homogeneously in the processing to help in the structural consistency of the meat product.

Casing: a wrapper or involucre in direct contact with the meat preparation/ product, in which the technical production process takes place.

Cure: a cooking medium for poultry products which is made, but not limited to, salt, spices, herbs, onion and meat extracts in a liquid broth. The repeated use of the cure is called "old cure" which can contribute to a unique flavour and odour of the products.

Drying: a method of food preservation that works by removing water from the food.

Visual Fecal Feces, faeces, or faeces contamination and digestive tract secretions: is waste product from an animal's gastrointestinal tract

Filling (stuffing): an edible substance or mixture used to fill a cavity in another food item

Food ingredient: one of the food components that are used to make a final food product.

Fruits: the edible reproductive body of a seed plant; especially: one having a sweet pulp associated with the seed

Frying: is a food cooking method to cook or be cooked in fat or oil

Herbs: are any plants used for flavouring as referring to the leafy green parts of a plant (either fresh or dried).

Marination: the process of soaking foods in a seasoned, often acidic, liquid before cooking. The liquid in question, the 'marinade', can be either acidic ingredients or enzymatic. In addition to these ingredients, a marinade often contains oils, herbs, and spices to further flavor the food items. It is commonly used to flavor foods and to tenderize tougher cuts of meat.

Mechanically separated meat (MSM) or mechanically deboned meat (MDM): is a paste-like meat product produced by forcing poultry, under high pressure through a sieve or similar device to separate the bone from the edible meat tissue.

Patty: a flattened, usually disc-shaped, serving of chopped or formed meat. The meat is compacted and shaped, cooked if applicable, and served.

Pre-dust: is a base component of a coating system. The predust helps prepare the substrate for building the coating system.

Processing Aid: are substances that have no technical or functional effect in a finished food but may be present in that food by having been used as ingredients of another food in which they had a technical effect.

Roasting: a cooking method that uses dry heat, whether an open flame, oven, or other heat source. Roasting uses indirect, diffused heat (as in an oven), and is suitable for slower cooking of meat in a larger, whole piece.

Smoking: is the process of flavoring, cooking, or preserving food by exposing it to the smoke from burning or smoldering plant materials. There are several types of smoking including cold, hot, and smoke roasting or smoke baking.

Spice: a dried seed, fruit, root, bark, or vegetative substance primarily used for flavouring, colouring or preserving food.

Thermal treatment: Heat treatment involves the use of heating, normally to temperatures, to achieve a desired result such as heating for finishing to the necessary degree of readiness.

Vegetables: a usually herbaceous plant (as the cabbage, bean, or potato) grown for an edible part that is usually eaten.

1.4 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements under 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 selected processed poultry meat, including ready-to-cook preparations and ready-to-eat products to make it easier to understand the provisions.

1.5 Adoption and Publication History

Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted the Standard for processed poultry meat, including ready-to-cook preparations and ready-to-eat products at its seventieth session in November 2014.

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 www.unece.org/trade/agr/standards.htm.

2. Minimum requirements

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products must originate from poultry meat that meets the following conditions:

- Free from any foreign material and odours (e.g. glass, rubber, plastic, metal)³
- Free of visual fecal and digestive tract secretions contamination.
- Free of improper bleeding.
- Free of viscera, trachea, esophagus, mature reproductive organs, and lungs⁴.

³ When specified by the purchaser, meat items will be subject to metal particle detection.

- Practically free of feathers and hemorrhaging ⁵.
- Free of freezer-burn ⁶.
- Free of discoloration ³
- Adheres to the chemical residue regulations of importing country.

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 Processed poultry meat, including ready-to-cook preparations and ready-to-eat products Code (see chapter 4). The UNECE Code for packing is described in section 3.8.

3.1 Additional requirements

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

3.2 Species (poultry products)

The code for ready-to-cook (RTC) or ready-to-eat (RTE) products in data field 1 as defined in section 1.1 is 70, 71, 72, or 73 or a combination thereof.

3.3 Product/part

3.3.1 Product/part code

The four-digit product-code examples for data field 2 are defined in chapter 5 of the carcass and parts section of the specific UNECE species standards.

3.3.2 Bone

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products, vary in presentation for bone as follows:

| <i>Bone code (data field 3a)</i> | <i>Category</i> | <i>Description</i> |
|--------------------------------------|--------------------|---|
| 0 | Not specified | |
| 1 | Bone-in | Product has no bones removed |
| 2 | Partially boneless | Product has some, but not all bones removed |

⁴ Unless these organs are inherent to the item specified.

⁵ This can only be allowed if disclosed by the seller and as permitted by national legislation and by the quality or grade selected.

⁶ 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).

| <i>Bone code (data field 3a)</i> | <i>Category</i> | <i>Description</i> |
|--------------------------------------|-----------------|-------------------------------|
| 3 | Boneless | Product has all bones removed |
| 4-9 | Codes not used | |

3.3.3 Skin

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products are available for trade with skin (skin-on) or without skin (skinless). Skin-on carcasses and parts are available in skin colours “yellow” and “white.” Skin options are:

| <i>Skin code (data field 3b)</i> | <i>Category</i> | <i>Description</i> |
|--------------------------------------|-------------------------------|---|
| 0 | Not specified | |
| 1 | Skin-On, colour not specified | Product with skin that is either whitish or yellowish in colour; white skin and yellow skin product shall not be mixed in the same lot without the consent of the buyer |
| 2 | Skin-On, White Skin | Product with skin that has a whitish colour |
| 3 | Skin-On, Yellow Skin | Product with skin that has yellowish colour |
| 4 | Skinless | Product with all skin removed |
| 5-9 | Codes not used | |

3.3.4 Product meat type

A buyer may specify they type of meat for use in the RTE and RTC products.

| <i>Meat type codes</i> | <i>Category/Description</i> |
|------------------------|--------------------------------------|
| 00 | Code not used |
| 01 | Full carcass |
| 02 | Whole muscle parts |
| 03 | Whole muscle cuts |
| 04 | Chopped and formed meat |
| 05 | Mixture of raw materials with MSM |
| 06 | Mixture of raw materials without MSM |
| 07 | MSM |
| 08 | Trimblings |
| 09 | Code not used |

3.4 Production

3.4.1 Traceability

The requirements concerning production history/origin as specified by the purchaser must have traceability systems 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 the provisions concerning conformity assessment requirements of section 3.7.

The purchaser requirements, found in the tables in this document should be negotiated before the acquisition of the processed poultry meat, including ready-to-cook preparations and ready-to-eat products.

3.4.2 Additional ingredients

A buyer may stipulate specific additions, food ingredients, fillers (stuffing) for use in RTE and RTC products. These products must meet with the importing country legislation, and would be an agreement between a buyer and seller. In acknowledgement of the vast number of options available, the agreement between buyer and seller must be declared.

| <i>Additional ingredients codes</i> | <i>Category/Description</i> |
|-------------------------------------|--|
| 00 | Code not used |
| 01 | Without any additional food ingredients |
| 02-09 | Codes not used |
| 10 | Food ingredients |
| 11-19 | Codes not used |
| 20 | Filler or stuffings |
| 21-29 | Codes not used |
| 30 | Food ingredient(s), filler(s), stuffing(s) |
| 31-100 | Codes not used |

3.4.3 Meat Preparations

A buyer may specify the type(s) of preparations for their products including marination, pre-dust and batter and breading

| <i>Preparations codes</i> | <i>Category/Description</i> |
|---------------------------|-------------------------------|
| 00 | Code not used |
| 01 | No preparations |
| 02 | Marination |
| 03 | Pre-dust |
| 04 | Batter |
| 05 | Breading |
| 06 | Pre-dust, batter and breading |

| <i>Preparations codes</i> | <i>Category/Description</i> |
|---------------------------|-----------------------------|
| 07 | Batter and breading |
| 08-09 | Code not used |

3.4.4 Treatments

A buyer may specify the type or combination of treatments of the product.

| <i>Thermal codes</i> | <i>Category/Description</i> |
|----------------------|-----------------------------|
| 01 | Baking |
| 02-09 | Codes not used |
| 10 | Boiling |
| 11-19 | Codes not used |
| 20 | Brine |
| 21-29 | Codes not used |
| 30 | Curing |
| 31-39 | Codes not used |
| 40 | Frying |
| 41-49 | Codes not used |
| 50 | Roasting |
| 51-59 | Codes not used |
| 60 | Smoking |
| 61-69 | Codes not used |
| 70 | Dry cured |
| 71-99 | Codes not used |

3.4.5 Post-processing refrigeration

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick⁷) deep frozen without ice glazing, or individually (quick⁵) deep frozen with ice glazing. Not all categories may be used by all regions. Depending on refrigeration method used, tolerances for product weight are to be agreed between the buyer and seller. It is the responsibility of the operator to ensure that ambient temperatures are such throughout the supply chain as to ensure uniform internal product temperatures as follows:

⁷ The dry ice shall not be in direct contact with the product.

| <i>Refrigeration code (data field 4)</i> | <i>Category</i> | <i>Description</i> |
|--|---|--|
| 0 | Not specified | |
| 1 | Chilled | Internal product temperature maintained at not less than -2°C or more than $+4.0^{\circ}\text{C}$ at all times following the post-slaughter chilling process |
| 2 | Chilled, with Ice Added | Internal product temperature maintained at not less than -2.0°C or more than $+4.0^{\circ}\text{C}$ at all times following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice) |
| 3 | Chilled, with Dry Ice (CO_2) Added ⁵ | Internal product temperature maintained at not less than -2°C or more than $+4.0^{\circ}\text{C}$ at all times following the post-slaughter chilling process and packed in a container with dry ice (CO_2) |
| 4 | Deeply Chilled ⁸ | Internal product temperature maintained at not less than -12°C or more than -2.0°C at all times after freezing |
| 5 | Frozen | Internal product temperature maintained at -12°C or less at all times after freezing |
| 6 | Deep Frozen | Internal product temperature maintained at -18°C or less at all times after freezing |
| 7 | Individually (Quick ⁹) Deep Frozen, without Ice Glazing | Product is individually frozen before packing and maintained at an internal temperature -18°C or less at all times after freezing |
| 8 | Individually (Quick ⁷) Deep Frozen, with Ice Glazing | Product is individually frozen before packing and maintained at an internal temperature -18°C or less at all times after freezing. Ice glazing methodology and labelling terminology must be agreed between the buyer and seller. The methodology used and any weight pick-up due to ice glazing must be declared on the product description/label |
| 9 | Other | Can be used to describe any other refrigeration agreed between buyer and seller |

3.5 Quality level

The quality level must conform to the requirements of the importing country.

⁸ This method of refrigeration should only be used for short term storage for retail.

⁹ Timelines and temperatures for individually (quick) deep frozen shall conform to relevant legislation of the importing country. Example: To meet the relevant European Union legislation (see Dir 89/108/EEC) the temperature shall be achieved at a minimum rate of 5 mm/hour.

A poultry meat preparation/ product should meet the following organoleptic requirements:

- In terms of surface appearance and colour, meat preparations and products should not be contaminated on their surface, their wrapping or casing should not be damaged, aside from portioning, the shape should not be deformed, if this shape does not correspond directly with the production process; the surface of a smoked product should be evenly smoked without large contact spots and without contamination by soot;
- When sliced open, the appearance and colour should correspond to the ingredients and process used, should not contain cartilaginous and unprocessed parts and, in case of preparation/products with filler, it should not spontaneously separate from the binder; when the preparation/ product is sliced open, water and fat should not be released;
- Consistency should be characteristic of the ingredients used, sliceable or spreadable;
- The aroma should be characteristic of the ingredient/s used and, in case of smoked products, of the smoking, free of any foreign odours;
- The taste should be characteristic of the ingredient used and, in case of smoked products, of smoking, free of any foreign tastes.

Following preparation/production, a meat product should be kept and stored, the quickest possible, in a way that the internal temperature of the product is in accordance with the group classification criteria.

3.6 Labelling information to be mentioned on or affixed to the marketing units of processed poultry meat, including ready-to-cook preparations and ready-to-eat products

3.6.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following list contains information that must be listed on product labels on packed processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat:

- Name of the product
- Ingredients/composition
- Health stamp/inspection stamp
- Sell-by/use-by date as required by each country
- Storage conditions: e.g. “Store at or below XX °C”
- Appropriate identification of packer, distributor or dispatcher
- Net weight in kg (and optionally lb.)
- Cooking recommendations

3.6.2 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 3.4.1).

Examples of such product claims include the following:

- Country of origin: In this standard the term “country of origin” is reserved to packing have taken place in the same country. If fresh product is sourced from other countries the countries should be listed.
- Processing/packaging date
- Quality/grade/classification
- Ready to cook or ready to eat
- Percentage of additional water conforming to the requirements of the importing country

3.7 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 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 3.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

Final product batch identification conformity assessment (final product batch ID): a third party certifies that the product traceability meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 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 | Final product batch identification (final product batch ID) conformity assessment |
| 4 | Quality and trade standard conformity assessment |
| 5 | Quality and final product batch ID conformity assessment |
| 6 | Trade standard and final product batch ID conformity assessment |
| 7 | Quality, trade standard, and final product batch ID conformity assessment |

| Conformity assessment code (data field 14) | Category |
|---|---------------|
| 8 | Code not used |
| 9 | Other |

3.8 Provisions concerning packing, storage, and transport

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, to the thermal condition of the chicken carcasses and parts (chilled or 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)* (www.unece.org/trans/main/wp11/atp.html).

3.8.1 Piece weight

A “piece” is a singular final product.

The weight can also be indicated as a weight range. 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:

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

3.8.2 Primary packaging

The primary packaging is in direct contact with the product and is used to segregate the product into consumer- or institutional-sized units, and is placed inside a shipping container during transport. One or more pieces may be enclosed in a primary packaging. The primary packaging may be specified as follows:

| <i>Primary packaging code (data field P2)</i> | <i>Category</i> | <i>Description</i> |
|---|------------------------------|--|
| 00 | Not specified | |
| 01 | Plastic bag | Packaging made from flexible, plastic film to enclose product that is closed by commercial methods. A plastic-film liner in a box is considered part of the shipping container and not an internal package |
| 02 | Plastic bag, vacuum packaged | Plastic bag or other similar material that adheres to the product through the removal of air by vacuum and a heat-sealing closure |

| <i>Primary packaging code (data field P2)</i> | <i>Category</i> | <i>Description</i> |
|---|---------------------------------------|--|
| 03 | Plastic bag, resealable | Plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed |
| 04 | Plastic bag, with modified atmosphere | Plastic bag or other similar material that is filled with a gas and sealed to assist in maintaining product quality |
| 05 | Bubble pack, portion control | Plastic bag or other similar material that is used to enclose individual servings of product |
| 06 | Tray pack | Flat bottom, tray-shaped container made of polystyrene or other similar plastic material. Product is placed in the tray and then over-wrapped with a plastic film that encloses the product. A moisture-absorbing pad may be placed in the tray under the product to absorb excess moisture |
| 07 | Tray pack, with modified atmosphere | Shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad, then over-wrapped with a plastic film that encloses the tray and the product, and gas is added and the package sealed to assist in maintaining product quality |
| 08 | Cup/tub | Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure |
| 09 | Carton | Paper container that holds the product and is packed inside a packing container. The carton may: (1) have an impregnated and/or coated wax surface, or (2) be lined with a plastic-film or other polyethylene bag. The carton is closed using commercial methods. If this package is selected, the purchaser must also specify the type of packing container into which the carton is placed |
| 10-97 | Codes not used | |
| 98 | Not packaged | Product is not packaged into consumer- or institutional-sized units, (e.g. product is packed directly in a packing container such as a returnable plastic container, lined box, or bulk bin) |
| 99 | Other | |

3.8.3 Consumer labelling

Consumer labelling of the primary package may be specified as follows:

| <i>Consumer labelling code (data field P3)</i> | <i>Category/Description</i> |
|--|--|
| 0 | Not specified |
| 1 | Labelled: consumer labels shall be present on packages. They must be in accordance with the requirements of the country of destination |
| 2 | Not labelled |
| 3-9 | Codes not used |

3.8.4 Weight of the primary package

The weight of the primary package contents is the sum of the weight of the pieces contained, as defined in 3.8.1. 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.

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

3.8.5 Secondary packaging

Secondary packaging is used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. Secondary packages must be labelled in accordance with the requirements of the country of destination. Secondary packaging may be specified as follows:

| <i>Secondary packing code (data field P5)</i> | <i>Category</i> | <i>Description</i> |
|---|--------------------------|--|
| 0 | Not specified | |
| 1 | Box, unlined and unwaxed | Container made from corrugated paper. Closed using tape, straps, or other commercially acceptable methods |
| 2 | Box, lined and unwaxed | Corrugated paper container that has a plastic-film bag lining the inside of the container. Closed using tape, straps, or other commercially acceptable methods |
| 3 | Box, unlined and waxed | Corrugated paper box impregnated and/or coated with wax to waterproof the container. Closed using tape, straps, or other commercially acceptable methods |
| 4 | Container, returnable | Container or "tote" made of plastic or other authorized material that is recovered by the processor after delivery |
| 5 | Bulk bin, non-returnable | Large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag |
| 6 | Bulk bin, returnable | Large container made of plastic or other authorized material that is recovered by the processor after delivery |

| <i>Secondary packing code (data field P5)</i> | <i>Category</i> | <i>Description</i> |
|---|-----------------|--------------------|
| 7-8 | Codes not used | |
| 9 | Other | |

3.8.6 Secondary package weight

Secondary package weight is specified in kilograms as five digits with one decimal place (0000.0 kg). Secondary package weight tolerances and weight ranges to be determined by the buyer and seller as noted in 3.8.1.

| <i>Secondary package weight code (data field P6)</i> | <i>Category/Description</i> |
|--|---|
| 00000 | Not specified |
| 00001-99999 | Specify five-digit piece weight (0000.0) in kilograms |

3.8.7 Processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat packaging and packing coding format

The following table demonstrates the general application of the coding format for describing packaging and packing for chicken:

| <i>Data field</i> | <i>Description</i> | <i>Section</i> | <i>Code range</i> |
|-------------------|------------------------------------|----------------|-------------------|
| P1 | Piece weight | 3.8.1 | 0-9 |
| P2 | Primary packaging | 3.8.2 | 00-99 |
| P3 | Primary package consumer labelling | 3.8.3 | 0-9 |
| P4 | Primary package weight | 3.8.4 | 0-9 |
| P5 | Secondary packaging | 3.8.5 | 0-9 |
| P6 | Secondary package weight | 3.8.6 | 00000-99999 |

4. UNECE Code for purchaser requirements for processed poultry meat, including ready-to-cook preparations and ready-to-eat products

4.1 Definition of the traceability section code

The UNECE Code for Purchaser Requirements for further processed poultry has nine fields and is a combination of the codes defined in chapter 3 and the examples of commonly traded “processed poultry meat, including ready-to-cook preparations and ready-to-eat products” items along with the specific species standards

| <i>Name</i> | <i>Section</i> | <i>Code Range</i> |
|-------------------|----------------|-------------------|
| Species | 3.2 | 00-99 |
| Product meat type | 3.3.4 | 0 – 9 |

| <i>Name</i> | <i>Section</i> | <i>Code Range</i> |
|-------------------------------|----------------|-------------------|
| Bone | 3.3.2 | 0 - 9 |
| Skin | 3.3.3 | 0 - 9 |
| Additional Ingredients | 3.4.2 | 00-99 |
| Meat Preparations | 3.4.3 | 0 - 9 |
| Treatments | 3.4.4 | 00-99 |
| Post-processing refrigeration | 3.4.5 | 0 - 9 |
| Conformity assessment | 3.7 | 0 - 9 |

4.2 Example of the purchaser specified traceability code

The following example describes: a chicken nugget. The chicken nugget is of the highest quality and the quality and trade standard are to be certified by a company specified by the buyer.

This item has the following UNECE processed poultry meat, including ready-to-cook preparations and ready-to-eat products.

| <i>Field no.</i> | <i>Name</i> | <i>Requirement</i> | <i>Value</i> |
|------------------|------------------------|--|--------------|
| 1 | Species | Chicken | 70 |
| 2 | Product meat type | Whole muscle cuts | 3 |
| 3 | Bone | Boneless | 1 |
| 4 | Skin | Skinless | 4 |
| 5 | Additional Ingredients | Rib meat | 10 |
| 6 | Meat preparation | Pre-dust, batter, and beading | 6 |
| 7 | Treatment | Frying | 40 |
| 8 | Refrigeration | Deep-frozen | 6 |
| 9 | Conformity assessment | Quality and trade standard conformity assessment | 4 |

Annex

List of Examples

The following examples are commonly traded preparations and products. The list is non-exhaustive.

At the request of the Specialized Section, revisions can be initiated and new products can be added.

List of examples

Nugget

A “nugget” consists of mechanically separated meat, skin, and/ or whole breast muscle that are blended with spices and other ingredients, formed, breaded and/or battered, then fried or baked.



Breaded Chicken Patty

A “breaded chicken patty” consists of either boneless chicken breast trim with rib meat and/or other chopped or formed chicken meat that is blended with spices and other ingredients breaded and/or battered, then fried or baked.

Products to include, but not limited to the following:

- burgers out of chicken meat minced out of chicken breast fillet, breaded with crackers, roasted and frozen
- fancy fillet ready-to-cook pieces minced out of chicken breast fillet, breaded with crackers, roasted and frozen
- balls (or other forms) out of chicken meat with stuffing minced out of chicken breast fillet with stuffing, breaded with crackers, roasted and frozen
- chicken (burgers) with stuffing minced out of chicken breast fillet with stuffing, breaded with crackers, roasted and frozen
- chicken breast patty out of minced chicken breast meat, stuffed with or in combination with herbs, cheese, vegetables, seasonings, fruits, or other agreed upon ingredients.
- chicken leg patty consisting of boneless formed leg meat, with or without skin, without bones, blended with spices and/or other ingredients, fried or baked.



Breaded Chicken Breast Fillet

A “breaded chicken breast fillet” contains boneless chicken breast fillet with or without rib meat that are blended with spices and other ingredients, breaded and/or battered, and then fried or baked.

Products to include, but not limited to the following:

- chicken fillet pieces being cut out of chicken breast fillet, breaded with crackers, roasted and frozen
- chicken breast fillets natural out of deboned poultry meat, being seasoned with spices, in different marinades or sauce (glaze), with grill strips, with or without roasting, frozen
- chicken breast fillets being cut out of the chicken breast fillet, stuffed with or in combination with herbs, cheese, vegetables, seasonings, fruits, or other agreed upon ingredients.



Breaded Chicken Wing Sections

A “breaded chicken wing sections” consists of chicken wing portions and drumettes that are blended with spices and other ingredients, breaded and/or battered, and fried or baked

Products to include, but not limited to the following:

- wings out of poultry meat, natural with bones, with breading, seasoned with spices, baked or cooked in conventional oven, frozen



Glazed Chicken Wing Sections

A “glazed chicken wing section” consists of chicken wing portions and drumettes that are breaded or unbreaded, par-fried, and coated in a type of sauce.

Products to include, but not limited to the following:

- wings out of poultry meat, natural with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), baked or cooked in conventional oven, frozen;



Grilled Chicken Strips

A “grilled chicken strip”, consists of sections of chicken breast or thigh meat with skin or no skin, no bones that has been cut into sections that are blended with spices and other ingredients, and put thru an oven and/or grill or grill marker.

Products to include, but not limited to the following:

- Strips out of poultry meat, natural deboned, with or without breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, roasted, steamed and then frozen

