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Item 5 (c) of the provisional agenda

Amendments to UNECE Standards

Proposals to amend the UNECE Standard for Bovine Meat – Carcases and Cuts*

Compiled by the delegation of Australia

The following document contains comments and proposals compiled by the delegation of Australia and submitted by the delegations of Poland, Serbia and Kosovo¹.

Proposals by the delegation of Poland:

The delegation of Poland submits the following new bovine meat cut for inclusion in the current standard:

LOIN (BONE-IN) with FULL TENDERLOIN

Loin is prepared from a Pistola Hindquarter (1020) including the tenderloin (2150). The loin is removed from the butt and rump (1502) by a cut at the junction of the lumbar and sacral vertebrae.

To be specified:

- Rib number required
- Scapular cartilage retained or removed

* Submitted on the above date to include the various contributions from experts.

¹ All references to Kosovo shall be understood to be in the context of Security Council resolution 1244 (1999)



Proposed photos:



Comments by the delegation of Serbia:

1. The delegation of Serbia would like to inquire about the correct spelling of “carcase” (or “carcass”; “carcasses” or “carcasses”)
2. Editorial suggestions:
 - Item names in cut descriptions should be written in small letter (for example: Full rib set or full rib set)
 - “&” should be changed with “and”.
 - When a slash / is used there should be no space’ before and after
 - When a hyphen - is used there should be “space” before and after
 - For items with the same name with and without bone in the name it is proposed to insert “(bone-in)” or “(boneless)”’; for example: NECK (BONE-IN) 1630 and NECK (BONELESS) 2280.

Comments by Kosovo:

There are the following comments:

In the chapter on “Marbling” which regulates the quantity of fat deposited in muscle fibre in *M. longissimus dorsi* but is in fact based on content (distribution) of fat tissue in muscular fibre of *M. longissimus dorsi*. According to current practice this is assessed by a (0) – (9) points scale based on visual or sensory assessment.

It is proposed that part of this assessment be also a laboratory analysis of the fat quantity content according to the practice of the determination of fat in meat. The proposal is supported based on:

- The rights of consumers guaranteed by international and national legislation on the declaration of food ingredients;
- Sanitary concerns about consumer health with regard to fat ingredient (effect of some types of triglycerides on consumer health)

- Problems at the global level with obesity, cardio – vascular diseases etc. which also address problems related to the consumption of fats.
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