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Specialized Section on Standardization of Meat

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Item 6 of the provisional agenda

Eating quality

Eating quality – proposals by the discussion group

The following document was prepared by the Rapporteur (Poland) for discussion by the scientific reference group at the session on Monday 29 August 2016 and will be the basis for the recommendations to be reviewed under agenda item 6.

Discussion points for informal meeting of scientific reference group on eating quality to establish agreed recommendations to the formal session of the UNECE Specialized Section on Standardization of Meat

1. Engage with ICAR (International Committee for Animal Recording) and ATOL, OntoBeef to ensure optimal linkage of live animal and genomic data.

2. Recommend additions to UNECE Bovine language:

Amend scope to include standardised description for bovine eating quality and yield grading inputs and untrained consumer sensory response. This is recommended to facilitate research collaboration and data interchange or pooling.

Eating Quality:

- a. Expand 5.7 Meat Quality Standards to include MSA criteria and USDA equivalence to provide a basis for carcass eating quality grade inputs.
- b. Adopt MSA consumer testing protocols as an interim standard for consumer sensory evaluation and reporting. This is recommended due to the considerable existing European data that has potential for amalgamation.
- c. Adopt numeric muscle codes in 5.6.2 in conjunction with common cut names to facilitate short description.
- d. Add days of age as a measure of animal age.

Yield:

- a. Add EUROP muscle and fat score description as an interim description of carcass yield.

Meat quality (except eating quality):

- a. Add technical descriptions of meat colour, fat colour scale.
3. Agree principles for data ownership and discuss potential approaches to establishing a standard data structure and pooling where agreed for collaborative research purposes.
4. Facilitate training in standard application by utilising the OsCap system (Onsite Correlation and Practice system¹). To be made available by AUS-MEAT in Europe through reference centre.

¹ See: [https://www.ausmeat.com.au/audits-accreditation/abattoirboning-room/chiller-assessment-\(beef\).aspx](https://www.ausmeat.com.au/audits-accreditation/abattoirboning-room/chiller-assessment-(beef).aspx)