United Nations ECE/CTCS/WP.7/GE.11/2016/3

Economic and Social Council

Distr.: General
20 June 2016
English
Original: Russian

Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Twenty-fifth session
Geneva, 29-31 August 2016
Item 4 of the provisional agenda
Proposal for new UNECE standards

Proposed new standard for livestock slaughter and processing by-products

Executive summary

The following draft proposal for a new ECE standard for blood and processed blood products was prepared by the Russian Federation. It should serve as a paper to initiate the discussions to define a standard for blood and processed blood products.

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UNECE Standard for Blood and Processed Blood 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 trade between buyers and sellers. 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

1.2 Scope

This standard recommends an international language for blood and processed blood 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 blood and processed blood products intended to be sold in international trade. To market blood and processed blood 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 concerning health and sanitation requirements.

1.3 Scope

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.

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 blood and processed blood products must originate from healthy animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection. Blood and processed blood products must be:

- Intact, taking into account the presentation
- Free of any visible foreign matter (e.g. dirt, wood, plastic, metal particles)[1]
- Free of offensive odours and tastes
- Free of blood clots

[1] When specified by the purchaser, blood and processed blood products will be subject to metal particle detection.

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 blood and processed blood products code (see chapter 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 species code is used for blood and processed blood products in data field 1 as defined in section 1.1.

3.3 Product

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

3.4 Refrigeration and drying

Blood and processed blood products may be presented chilled, frozen, deep frozen, stored or dry. 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:

Refrigeration code (data field 4)	*Category*	*Description*
1	Chilled	Internal product temperature maintained at not less than — 1.5° C or more than + 4° 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	Dried	Temperature without restrictions
5	Stored	Product stored with common salt
6-8	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 blood and processed blood products 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 Meat category

Meat category code (data field 5)	*Category*	*Description*
0	Not specified	
1	Beef	
2	Veal	
3	Porcine	
4	Ovine	
5	Lamb	
6	Caprine	
7	Deer	
8	Equine	
9	Others	

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 indoor 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

Production system code (data field 6)	*Category*	*Description*
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 mother’s milk
5	Formula fed	Feeding systems that are milk or milk substitute based
6-8	Codes not used	
9	Other	Can be used to describe 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

Post-slaughter processing codes (data field 9)	*Category*	*Description*
0	Not specified	
1	Defibrination	Defibrination of blood with dedicated equipment
2	Stabilization	Stabilization by means of common salt or sodium citrate
3	Separation of blood plasma and serum	Separation of plasma and serum with dedicated equipment
4	Drying	Drying on special equipment
5	Specified clearly	Post-slaughter system for blood and processed blood products specified as agreed between buyer and seller
6-9	Codes not used	

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

3.6 Colour of blood and processed blood products

Blood and processed blood product colour code	*Category*	*Description*
0	Not specified	

Blood and processed blood product colour code	*Category*	*Description*
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.

3.7 Mass ranges of blood and processed blood products

Size/weight range code (data field 12)	*Category*	*Description*
0	Not specified	
1	Specified	Range required
2-9	Codes 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, blood and processed blood products must be packaged to the following minimum requirements:

- Chill packed to protect the products
- Frozen/deep-frozen packed to protect the products
- Dry packed to protect the products
- Stored in packs to protect the products
- Individually wrapped (I.W.)
- 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 blood and processed blood products (chilled, frozen or deep-frozen, stored or dry) 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	Chill packed to protect the products
2	Frozen/deep-frozen packed to protect the products

Packing code (data field 13)	*Category*
3	Dry packed to protect the products
4	Stored in packs to protect the products
5	Individually wrapped (I.W.)
6	Other
7-8	Codes not used
9	Other

3.9 Labelling information to be mentioned on or affixed to the marketing units of blood and processed blood products

3.9.1 Mandatory information

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

Information	*Packed product*
Health stamp	X
Slaughter number or batch number	X
Slaughter date	X
Packaging date	X
Name of the product	X
Use-by information as required by each country[2]	X
Use-by information as required by each country	
Temperature or storage methods: chilled, frozen, deep-frozen, dry or stored	X
Storage conditions	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).

[2] Durability information as required by each country. Durability information is either a use-by date or a best-before date as required by each importing country.

Examples of such product claims include the following:

- Characteristics of the livestock, production and feeding systems
- Country of birth
- Country (countries) of raising
- Country of slaughter
- Country (countries) of packing
- Country (countries) 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	Others

4. UNECE code for purchaser requirements for blood and processed blood products

4.1 Definition of the code

The UNECE code for purchaser requirements for blood and processed blood products has 14 fields and 20 digits (4 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	3.3/5	0-9999
3	Field not used	-	00-99
4	Refrigeration, drying and storing	3.4	0-9
5	Category	3.5.2	0-9
6	Production system	3.5.3	0-9
7a	Feeding system	3.5.4	0-9

No.	*Name*	*Section*	*Code range*
7b	Field not used	-	0-9
8	Slaughter system	3.5.5	0-9
9	Post-slaughter system	3.5.6	0-9
10	Colour	3.6	0-9
11	Field not used	-	0-9
12	Weight range	3.7	0-9
13	Packaging	3.8.2	0-9
14	Conformity assessment	3.10	0-9

4.2 Example

The following example describes a dry and packaged light edible albumin that was third party certified, with post-slaughter processing agreed between buyer and seller and size/weight range by weight, from a bovine that was pasture raised and forage fed.

This item has the following UNECE code: 10610000113200710152

No.	*Name*	*Requirement*	*Code value*
1	Species	Processed blood product	10
2	Product	Light edible albumin	0000
3	Field not used	-	00
4	Refrigeration, drying and storing	Dry product	1
5	Meat category	Beef	1
6	Production system	Pasture	3
7a	Feeding system	Forage fed	2
7b	Field not used	-	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Drying	4
10	Colour of product	Specified	1
11	Field not used	-	0
12	Weight range	Weight	1
13	Packaging	Dry product in foil packaging	3
14	Conformity assessment	Trade standard conformity assessment	2

5. Description of blood and processed blood products

Definition of blood and processed blood products:

- **Blood**: Product in the form of the blood of animals for use for food purposes.
- **Defibrinated blood**: Whole blood from which fibrin has been separated.
- **Stabilized blood**: Whole blood that is processed to prevent it from coagulating.
- **Blood serum**: Processed blood product derived from separating defibrinated blood.

- **Blood plasma**: Processed blood product derived from separating stabilized blood.
- **Clusters of blood cells**: Processed blood product consisting of red cells, white cells and platelets.
- **Fibrin**: Processed blood product derived from separating defibrinated blood.
- **Light edible albumin**: Soluble powdered product derived from the drying of edible blood serum or plasma.
- **Black albumin**: Soluble powdered product derived from the drying of animal blood or clusters of blood cells.