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Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Twenty-fifth session

Geneva, 29-31 August 2016

Item 5 of the provisional agenda

Amendments to UNECE Standards



UNECE Standard for Edible Meat Co-products - illustrations and photos *

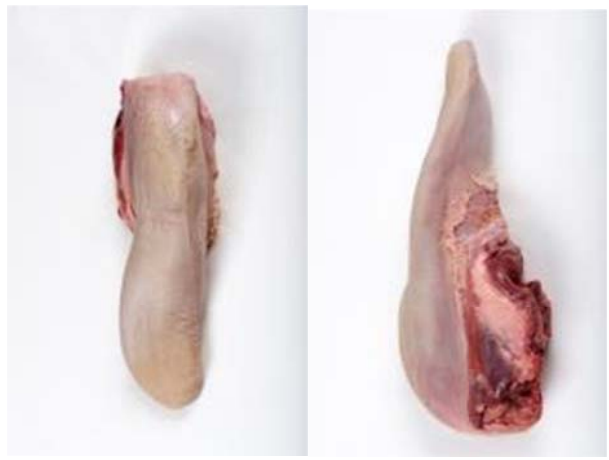
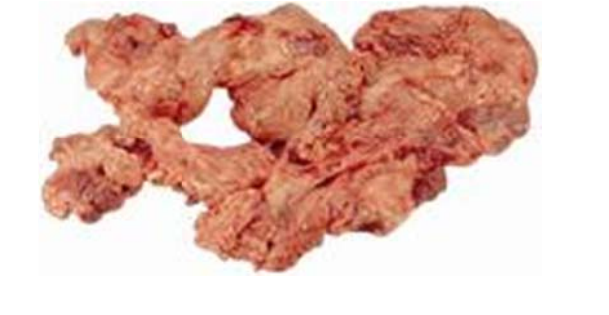

The following document contains the list of edible meat co-products with photos. It includes new photos provided by the delegations of France and the United States of America.




* Submitted on the above date to include additional photos where possible.




Photos for UNECE standard on edible meat co-products




5.1.1 Bovine, species code (10)


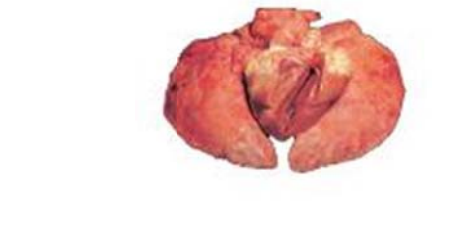


Bovine Product	Image
<p><i>Tongue long cut – 6000</i></p> <p>Tongue long cut is the entire organ with its root; all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection; • Approximate fat depth retained; • Lymph/salivary glands removed; • Parts considered as not saleable by some countries must be specified (specified-risk material). 	
<p><i>Tongue short cut – 6010</i></p> <p>Tongue short cut is prepared from a tongue long cut (item 6000) and is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The hyoid bones, except for the stylohyal, are left and the tip of the epiglottis is removed. The base of the tongue is trimmed up to the “false lean”, leaving approximately 10% of the trimming fat; the salivary glands are removed, except for the sublingual glands.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph glands and salivary glands removed; • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection. 	



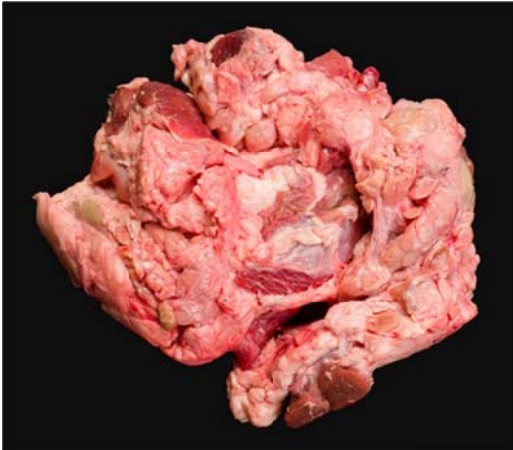
Bovine Product	Image
<p><i>Tongue Swiss cut – 6030</i></p> <p>Tongue Swiss cut is derived from a tongue short cut (item 6010) by the removal of the fat from the ventral surface of the tongue, the tip of the epiglottis, the hyoid bone, sublingual salivary glands and the M. mylohyoideus of the tongue blade.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection. 	
<p><i>Tongue root (throat trimmings) – 6040</i></p> <p>Tongue root is prepared from a tongue long cut and is the soft tissue surrounding the throat organs (larynx, three tracheal rings, salivary glands, lymph nodes, fat, connective tissue and associated muscles).</p>	
<p><i>Tongue root fillet – 6045</i></p> <p>Tongue root fillets are derived from the tongue root by removing the muscles from each side of the root (sterno-thyroidal or hyoidial muscles).</p>	




Bovine Product	Image
<p><i>Cheek – 6050</i></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parotid lymph/salivary glands retained or removed; • External fat removed. 	
<p><i>Cheek – papillae off – 6060</i></p> <p>Cheek (item 6050) is trimmed further with all of the papillae (chops) as well as the parotid gland removed. The lymph glands and salivary glands are not removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph glands and salivary glands removed; • External fat removed. 	
<p><i>Cheek meat – 6061</i></p> <p>Cheek meat is prepared from cheek papillae off by complete removal of the parotid lymph nodes, parotid salivary glands and mandibular salivary glands. The pack can only include the muscles derived from the cheek – M. masseter, M. buccinator and may include the M. pterygoideus (which lies inside the lower jaw). Must not include any portions of lymph nodes, salivary glands or other muscle tissues removed from other parts of the head.</p>	




Bovine Product	Image
<p><i>Papillae – 6260</i></p> <p>Papillae (chops) are derived from the cheek (item 6050) and are removed along the natural seam between the M. masseter muscle (cheek) and the M. buccinator (papillae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Mucous membrane removed. 	
<p><i>Head – 6114</i></p> <p>Whole skinned beef head removed from the carcass by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material); • Tongue removed; • Eyes removed. 	
<p><i>Head meat – 6240</i></p> <p>Head meat is prepared from a head and includes any or all meat removed from the skull or lower jaw but will not include the conical papillae. Head meat must not include lymph nodes, salivary glands, muscles or trim pieces derived from the tongue or neck.</p>	



Bovine Product	Image
<p><i>Brain – 6120</i></p> <p>The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p> <p><i>Peeled brain:</i></p> <p>The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue. The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	
<p><i>Tail – 6070</i></p> <p>The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Excessive fat cover trimmed; • Number of vertebrae. 	
<p><i>Liver – 6080</i></p> <p>The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph nodes retained or removed; • Vena cava removed; • Ligament removed; • Colour; • Skinned; • Age of the animal. 	




Bovine Product	Image
<p><i>Kidney – 6090</i></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External fats retained or removed; • Renal hilus and internal fats removed or retained. 	
<p><i>Heart and lungs – 6211</i></p> <p>Consists of the lung and heart attached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Additional trim to removed attached organs. 	
<p><i>Lungs – 6210</i></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trachea removed; • Lungs separated; • Diaphragmatic lobe only; • Colour. 	
<p><i>Trachea – 6183</i></p> <p>Trachea is commonly referred to as the windpipe and is part of the animal's respiratory system. The trachea is removed from the base of the larynx and extends down to the lungs where it subdivides into three parts. The trachea comprises a number of cartilaginous rings, muscular and connective tissue and a mucous membrane.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>





Bovine Product	Image
<p><i>Heart – 6100</i></p> <p>The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none">• Auricles, aorta and the pulmonary truncus are removed;• Fat cover retained or removed at the base of the heart;• Untrimmed – blood vessels and fat retained.	
<p><i>Thymus gland (sweetbreads) – 6110</i></p> <p>Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p>	
<p><i>Salivary gland – 6112</i></p> <p>The salivary gland includes the interior lining of the cheek.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>




Bovine Product	Image
<p><i>Rumen (paunch) – 6140</i></p> <p><i>Green paunch:</i></p> <p>Rumen is raw, washed, unsalted paunch with the dark membrane retained. External surface is trimmed free of fat deposits.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Reticulum removed or retained; • Dark inner layer removed; • Salted. <p><i>Blanched paunch:</i></p> <p>When the paunch is to be processed further, it is to be blanched and stiffened (washed with hot water and sent through a refiner).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Reticulum removed or retained; • Whether the fat has been removed and whether the cord has been incised; • Whether the fat has been removed with water at a temperature of 80° C; • Cooled in water or in refrigerated storage; • Whether the product is to be frozen the day after production; • Whether the product is of natural colour or has been blanched. 	  <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Rumen pillars (mountain chain tripe) – 6141</i></p> <p>Rumen pillars are derived from the rumen tripe (item 6140) and are removed in one piece. External fat deposits are removed.</p>	




Bovine Product	Image
<p><i>Reticulum (honeycomb tripe) – 6152</i></p> <p>Reticulum or honeycomb is derived from the rumen (item 6140), the dark inner layer is removed. The honeycomb is prepared raw or scalded and bleached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Scalded and/or bleached; • Retained in natural shape or split. 	
<p><i>Omasum (bible tripe) – 6154</i></p> <p>Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.</p>	
<p><i>Abomasum – 6155</i></p> <p>Abomasum is the fourth stomach of a ruminant which secretes the gastric juice and is located between the omasum and the duodenum. The stomach is separated from the duodenum by the pyloric valve, a strong muscular sphincter.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>




Bovine Product	Image
<p><i>Thin skirt - 2190</i></p> <p>See bovine meat cuts – 2190</p>	
<p><i>Thick skirt - 2180</i></p> <p>See bovine meat cuts – 2180</p>	

Bovine Product	Image
<p><i>Testes – 6180</i></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Capsule retained or removed. 	
<p><i>Pizzel – 6181</i></p> <p>The male organ. The outer skin layer is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Root attachment material retained or removed; • Tip retained or removed; • Fat removed. 	
<p><i>Oesophagus – 6182</i></p> <p>The Oesophagus (Esophagus) or gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.</p>	<p>Image not available</p>
<p><i>Weasand meat – 6280</i></p> <p>The fleshy part around the oesophagus from the pharynx to the rumen.</p>	

Bovine Product	Image
<p><i>Spleen – 6190</i></p> <p>Spleen is prepared by the removal of the splenic blood vessels.</p>	
<p><i>Tendons – 6200</i></p> <p>Tendons are prepared from a bovine carcass and consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore and hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles tendon, flexor tendons.</p>	
<p><i>Flexor tendons – 6201</i></p> <p>Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore legs.</p>	
<p><i>Achilles tendons – 6202</i></p> <p>Achilles tendons consist of the tendonous extension connecting and surrounding fibrous tissue of the hind legs.</p>	

Bovine Product	Image
<p><i>Skirt sinew – 6203</i></p> <p>Skirt sinew may be the yellow elastic or white fibrous connective tissue when removed from skirt meat. It will have a parchment (sheet) appearance. When specified, it could also be the intact sacrociatic ligament, shoulder tendon, and elbow tendon.</p>	
<p><i>Diaphragm membrane – 6270</i></p> <p>Diaphragm membrane is the fascia. Membrane may contain small amounts of muscular pillars or red meat and associated fat.</p> <p>To be specified:</p> <ul style="list-style-type: none"> Fleshy portions and associated parts removed from the rim of the diaphragm. 	
<p><i>Skirt membrane (tunic tissue) – 6271</i></p> <p>Skirt membrane is the tough fibrous membrane (peritoneum lining or abdominal tunic) associated with the thin skirt (diaphragm) and/or the thick skirt (hanging tender). The skirt membrane may contain small amounts of muscular pillars and associated fat.</p>	



Bovine Product	Image
<p><i>Membrane – 6272</i></p> <p>Membrane is the sheath of connective tissue that forms an envelope for the muscle or organs. There are different types of membrane located within the muscular system of the carcass. The outer thin serous membrane is the (perimysium) stripped from the muscle surface (e.g. Flank steak, Tenderloin).</p> <p>Thick fascia membrane is silver fascia lining covering several muscle groups. Other recoverable membranes are peritoneum and pleura.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Derived from individual muscle or muscle groups; • Linea alba to be included. 	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Nuchal ligament or paddywhack (ligamentum nuchae) – 6273</i></p> <p>The nuchal ligament or paddywhack (ligamentum nuchae) is a large portion of the supraspinous ligament which extends along the vertebral column, being particularly evident in the neck and thoracic region of the carcass.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Whole or individual portions; • Acceptable level of meat residue portions retained. 	
<p><i>Feet – 6493</i></p> <p>Skinned or scaled and plucked feet: The anteriors are cut at the joint between carpi and radius and the posteriors are cut at the joint between tarsian and tibia.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Sawn or disjointed at the joint; • Scalded or burnt. 	




Bovine Product	Image
<p><i>Mammary glands – 6494</i></p> <p>Udders</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Fat retained or removed; • Cooked. 	<p>Image not available</p>
<p><i>Bung (rectum) – 6495</i></p> <p>The bung (rectum) attaches to the colon end of the large intestine and terminates at the anus. It is wide and bulbous in shape and has more membrane covering as compared to the large intestine.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Small intestine – 6496</i></p> <p>The small intestine comprises the duodenum, the jejunum and the ileum.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (high-risk material); • Amounts of fat retained; • Length of intestine; • Mucous membrane removed. 	
<p><i>Large intestine – 6497</i></p> <p>The large intestine comprises the caecum, the colon and the rectum.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (high-risk material); • Amounts of fat retained; • Length of intestine; • Mucous membrane removed. 	

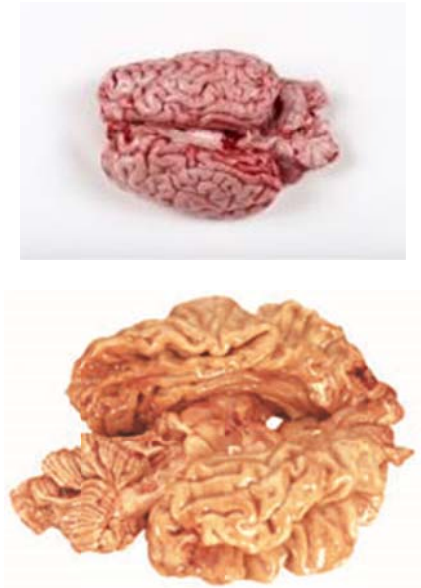

Bovine Product	Image
<p><i>Intestine – 6498</i></p> <p>Combination of both large and small intestine packed together.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (high-risk material); • Amounts of fat retained; • Length of intestine; • Mucous membrane removed. 	<p>Image not available</p>
<p><i>Blood stabilized – 6450</i></p> <p>Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>
<p><i>Blood defibrinated – 6451</i></p> <p>Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>
<p><i>Blood plasma – 6452</i></p> <p>Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>
<p><i>Blood serum – 6453</i></p> <p>Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>



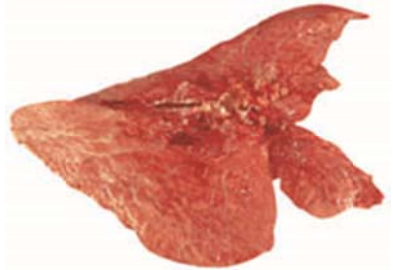

Bovine Product	Image
<p><i>Lean prostate</i></p> <p><i>Item number is missing- can you give us one?</i></p> <p>Retractor muscle (or meat) at the base of the prostate.</p>	<p>Image not available</p>
<p><i>Veal mask</i></p> <p><i>Item number is missing- can you give us one?</i></p> <p>The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Fur removed. 	<p>Image not available</p>
<p><i>Muzzle</i></p> <p><i>Item number is missing- can you give us one?</i></p> <p>Mask cut including the nostrils.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • With or without chops. 	<p>Image not available</p>

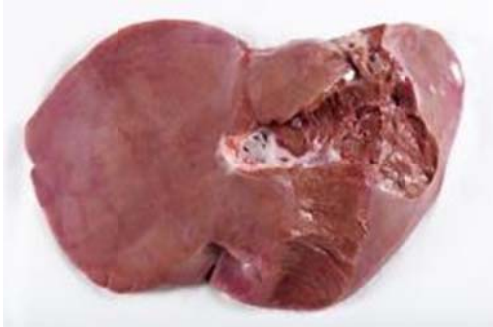


5.1.2 Veal, species code (11)

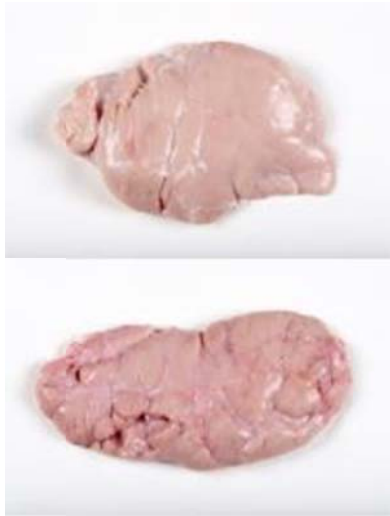



Veal Product	Image
<p><i>Tongue long cut – 6500</i></p> <p>The entire organ with its root, all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material); • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection; • Approximate fat depth; • Lymph/salivary glands removed. 	
<p><i>Tongue short cut – 6510</i></p> <p>Tongue is prepared from a tongue long cut (item 6500) and is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The hyoid bones, except for the stylohyal, are left and the tip of the epiglottis is removed. The base of the tongue is trimmed up to the “false lean”, leaving approximately 10% of the trimming fat; the salivary glands are removed, except for the sublingual glands.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph glands and salivary glands removed; • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection. 	





Veal Product	Image
<p><i>Tongue Swiss cut – 6520</i></p> <p>Tongue Swiss cut is derived from a tongue short cut (item 6510) by the removal of the fat from the ventral surface of the tongue, the tip of the epiglottis, the hyoid bone, sublingual salivary glands and the M. mylohyoideus of the tongue blade.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection. 	
<p><i>Head – 6620</i></p> <p>Whole veal head: removed by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Plucked after scalding; • Skinned; • Plucked, scalded and bones removed; • The parts considered as not saleable by some countries must be specified (specified-risk material); • Colour. 	
<p><i>Skull – 6621</i></p> <p>Skull (without lower mandible) containing the brain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The parts considered as not saleable by some countries must be specified (specified-risk material). 	



Veal Product	Image
<p><i>Brain – 6570</i></p> <p>The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p> <p><i>Peeled brain:</i></p> <p>The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue.</p> <p>The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	
<p><i>Mask – 6585</i></p> <p>The mask is derived from a head by the removal of all bone (skull) in one piece.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Retain or remove tongue; • Rolled and tied, or flat. 	<p style="text-align: center;">Image not available</p>
<p><i>Cheek – 6524</i></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parotid lymph/salivary glands retained or removed; • Without the papillary fringe of the mouth. 	





Veal Product	Image
<p><i>Papillae (lips) – 6614</i></p> <p>Papillae (lips) are derived from the cheek (item 6524) and are removed along the natural seam between the M. masseter muscle (cheek) and the M. buccinator (papillae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Mucous membrane removed. 	
<p><i>Pluck – 6624</i></p> <p>The pluck consists of liver, heart, lungs, a portion of the diaphragm and sweetbreads as part of trachea as these organs are all attached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Thick skirt and the spleen retained or removed; • The parts considered as not saleable by some countries must be specified (specified-risk material); • With the thymus. 	
<p><i>Lungs – 6582</i></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trachea removed; • Lungs separated; • Diaphragmatic lobe only. 	
<p><i>Heart – 6550</i></p> <p>The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The auricles, aorta and the pulmonary truncus are removed; • Fat cover retained or removed at the base of the heart; • Untrimmed – blood vessels and fat retained. 	

Veal Product	Image
<p><i>Liver – 6530</i></p> <p>The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph nodes retained or removed; • Vena cava removed; • Ligament removed; • Colour; • Skinned. 	
<p><i>Kidney – 6540</i></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External kidney fat retained or removed; • Renal hilus and internal fats removed or retained. 	
<p><i>Salivary gland – 6559</i></p> <p>The salivary gland includes the interior lining of the cheek.</p>	

Veal Product	Image
<p><i>Thymus gland (sweetbreads) – 6560</i></p> <p>Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p> <p>Kernel of veal sweetbread:</p> <ul style="list-style-type: none"> • Heart sweetbread; • Throat sweetbread. 	
<p><i>Tail – 6561</i></p> <p>The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Excessive fat cover trimmed; • Number of vertebrae. 	
<p><i>Spleen – 6580</i></p> <p>The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p>	
<p><i>Tendons – 6590</i></p> <p>Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore/hind legs. Tendons can also be prepared from specific portions of the skeletal structure.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tendons from fore or hind legs. 	


Veal Product	Image
<p><i>Thin skirt – 6610</i></p> <p>Thin skirts are derived from the muscular portion of the diaphragm. The white tendinous tissue covering the skirt meat is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tissue retained. 	
<p><i>Thick skirt – 6611</i></p> <p>Thick skirts are prepared from the lumbar part of the diaphragm. The white tendinous tissue covering the skirt meat is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tissue retained. 	
<p><i>Feet – 6622</i></p> <p>The anteriors are cut at the joint between carpi and radius and the posteriors at the joint between tarsian and tibia. Skinned or scaled and pluck feet after scalding.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Sawn or disjointed at the joint; • Whole or sliced; • Boned. 	
<p><i>Testes – 6623</i></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Capsule retained or removed. 	




Veal Product	Image
<p><i>Oesophagus – 6625</i></p> <p>The Oesophagus (Esophagus) or gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.</p>	<p>Image not available</p>
<p><i>Weasand meat – 6613</i></p> <p>The fleshy part around the oesophagus from the pharynx to the rumen.</p>	
<p><i>Intestine – 6626</i></p> <p>Opened intestine with the attached mesentery.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material); • Scalded scraped and stiffened by plunging in boiling water; • Mesentery removed. 	
<p><i>Abomasum – 6628</i></p> <p>Abomasum is the fourth stomach of a ruminant which secretes the gastric juice and is located between the Omasum and the duodenum. The stomach is separated from the duodenum by the pyloric valve, a strong muscular sphincter.</p>	<p>Image not available</p>

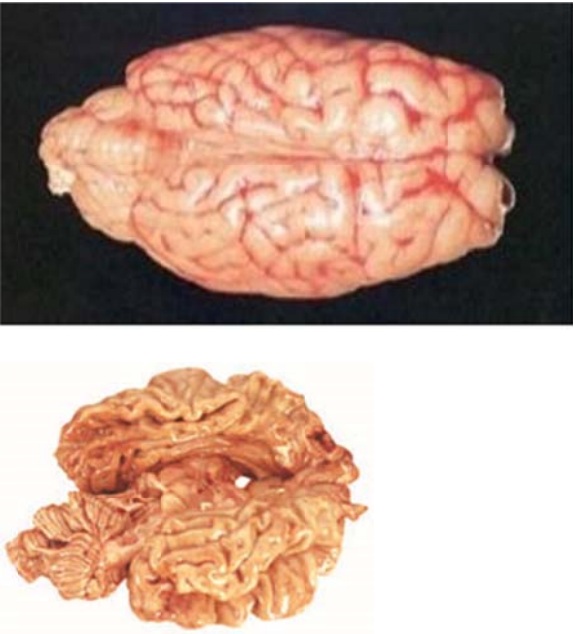

Veal Product	Image
<p><i>Rumen (stomach/paunch) – 6629</i></p> <p>Whole paunch with the reticulum, scalded, opened and cleaned to remove the epithelium.</p>	
<p><i>Rumen pillars (mountain chain tripe) – 6632</i></p> <p>Rumen pillars are derived from the rumen tripe (item 6629) and are removed in one piece. External fat deposits are removed.</p>	
<p><i>Reticulum (honeycomb tripe) – 6633</i></p> <p>Reticulum or honeycomb is derived from the rumen (item 6629), the dark inner layer is removed. The honeycomb is prepared raw or scalded and bleached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Scalded and/or scalded and bleached; • Retained in natural shape or split. 	
<p><i>Omasum (bible tripe) – 6634</i></p> <p>Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.</p>	
<p><i>Blood stabilized – 6640</i></p> <p>Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>





Veal Product	Image
<p><i>Blood defibrinated – 6641</i></p> <p>Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	Image not available
<p><i>Blood plasma – 6642</i></p> <p>Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	Image not available
<p><i>Blood serum – 6643</i></p> <p>Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	Image not available





5.1.3 Ovine, species code (40) / Caprine, species code (50)




Ovine/Caprine Product	Image
<p><i>Tongue long cut – 7000</i></p> <p>The entire organ with its root; all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring. The oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material); • Approximate fat depth; • Lymph/salivary glands removed. 	



Ovine/Caprine Product	Image
<p><i>Tongue short cut – 7010</i></p> <p>The tongue is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The tip of the epiglottis is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph/salivary glands removed. 	
<p><i>Tongue Swiss cut – 7015</i></p> <p>Derived from a tongue long cut (item 7000) by the removal of part of the tongue that remains after all of the hyoid bones and most of the attached fat have been removed. The muscular part making up the root and the muscles of the base are removed, resulting in a boned, trimmed tongue consisting solely of the body of the muscle, which is about 95% lean.</p>	
<p><i>Head – 7150</i></p> <p>Whole ovine head: removed by cutting at the occipital joint and the first cervical vertebra (cutting should be perpendicular to the ventral axis).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Skin on/off; • The parts considered as not saleable by some countries must be specified (specified-risk material). 	


Ovine/Caprine Product	Image
<p><i>Skull – 7151</i></p> <p>Skull (without lower mandible) containing the brain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> The parts considered as not saleable by some countries must be specified (specified-risk material). 	<p>Image not available</p>
<p><i>Brain – 7070</i></p> <p>The Brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p> <p><i>Peeled Brain:</i></p> <p>The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue.</p> <p>The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	
<p><i>Cheek – 7028</i></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> Parotid lymph/salivary glands retained or removed; Without the papillary fringe of the mouth. 	 <p>This image shown belongs to Bovine (6050)- should it be kept here?</p>

Ovine/Caprine Product	Image
<p><i>Head trimmings (meat) – 7110</i></p> <p>Head meat is prepared from a head and includes any or all meat removed from the skull or lower jaw but will not include the conical papillae. Head meat must not include lymph nodes, salivary glands, muscles or trim pieces derived from the tongue or neck.</p>	
<p><i>Pluck – 7140</i></p> <p>Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The parts considered as not saleable by some countries must be specified (specified-risk material); • Thick skirt retained; • Spleen retained; • With the thymus. 	
<p><i>Heart and lungs – 7141</i></p> <p>Consists of the lung and heart attached, part of the oesophagus and may also include the heart sweetbreads.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Additional trim to removed attached organs. 	
<p><i>Heart – 7050</i></p> <p>The whole heart with blood vessels trimmed where they enter the organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The auricles, aorta and the pulmonary truncus are removed; • Fat cover retained or removed at the base of the heart; • Untrimmed – blood vessels and fat retained. 	

Ovine/Caprine Product	Image
<p><i>Lungs – 7100</i></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trachea removed; • Lungs separated; • Diaphragmatic lobe only. 	
<p><i>Liver – 7030</i></p> <p>The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph nodes retained or removed; • Vena cava removed; • Ligament removed. 	
<p><i>Kidney – 7040</i></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External fats retained or removed; • Renal hilus and internal fats removed or retained. 	
<p><i>Thymus gland (sweetbreads) – 7060</i></p> <p>Thymus gland derived from young animals and is removed from the cervical and cardiac area. The surrounding fat is removed.</p>	



Ovine/Caprine Product	Image
<p><i>Rumen (stomach) – 7080</i></p> <p>Rumen (stomach) is raw, washed and scalded in order to remove the epithelium. External surface is trimmed free of fat deposits.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Reticulum removed or retained; • Salted stomach. <p><i>Blanched paunch:</i></p> <p>When the paunch is to be processed further, it has to be blanched and stiffened (washed with hot water and sent through a refiner).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Reticulum removed or retained; • Whether the fat has been removed and whether the cord has been incised; • Whether the fat has been removed with water at a temperature of 80 °C; • Cooled in water or in refrigerated storage; • Whether the product is to be frozen the day after production; • Whether the product is of natural colour or has been blanched. 	
<p><i>Spleen – 7090</i></p> <p>The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material). 	
<p><i>Tendons – 7091</i></p> <p>Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore/Hind legs. Tendons can also be prepared from specific portions of the skeletal structure.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tendons from fore or hind legs. 	




Ovine/Caprine Product	Image
<p><i>Testes – 7130</i></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Capsule retained or removed. 	 <p>This image shown belongs to Bovine (6180)- should it be kept here?</p>
<p><i>Intestine (casings) – 7485</i></p> <p>Small intestine and large intestine packed together.</p>	<p>Image not available</p>
<p><i>Small intestine – 7486</i></p> <p>Small intestine.</p>	




Ovine/Caprine Product	Image
<p><i>Caecum – 7487</i></p> <p>Part of the large intestine corresponding to the caecum.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The parts considered as not saleable by some countries must be specified (specified-risk material); • Amounts of fat retained; • Length of intestine; • Mucous membrane removed. 	<p>Image not available</p>
<p><i>Feet – 7495</i></p> <p>Skinned or scaled and plucked feet: the anteriors are cut at the joint between carpiar and radius or tarsian and tibia.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Sawn or disjointed at the joint. 	
<p><i>Blood stabilized – 7470</i></p> <p>Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>
<p><i>Blood defibrinated – 7471</i></p> <p>Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>
<p><i>Blood plasma – 7472</i></p> <p>Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>





Ovine/Caprine Product	Image
<p><i>Blood serum – 7473</i></p> <p>Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	Image not available



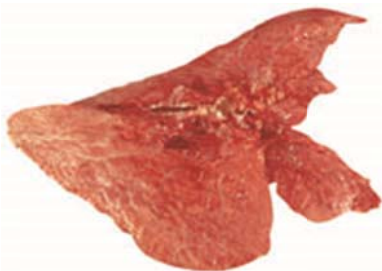
5.1.4 Porcine, species code (30)




Porcine Product	Image
<p><i>Tongue short cut – 7500</i></p> <p>Tongue short cut is the part of the tongue that remains after removal of the stylohyal, the larynx and the epiglottis. The root is cut in a straight line behind the hyoid bones. This cut removes the trachea and the root, but the hyoid bones remain in the tongue. The mucous membrane between the epiglottis and the tongue remains.</p> <p>To be specified:</p> <ul style="list-style-type: none"> Lymph/salivary glands removed. 	
<p><i>Tongue Swiss cut – 7501</i></p> <p>Tongue Swiss cut is the part of the tongue that remains after all of the hyoid bones and most of the attached fat are removed. The base of the muscular root is removed, resulting in a tongue that includes only the body of the muscle, boned, trimmed.</p>	




Porcine Product	Image
<p><i>Tongue long cut – 7502</i></p> <p>Tongue long cut is the entire organ with its root, all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Approximate fat depth retained; • Lymph/salivary glands removed. 	
<p><i>Tongue root trim – 7609</i></p> <p>Tongue Root Trimming is the lean meat obtained when trimming the tongue (special short cut).</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Cheek – 7650</i></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parotid lymph and salivary glands retained or removed; • External fat removed. 	 <p>This image shown belongs to Bovine (6050)- should this be kept?</p>



Porcine Product	Image
<p><i>Head – 7549</i></p> <p>Whole skinned head is removed from the carcass by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Jowl removed; • Tongue, cheek and ears retained; • Head skinned or not. 	
<p><i>Brain – 7550</i></p> <p>The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance. The meninges are left on.</p>	
<p><i>Mask – 7585</i></p> <p>The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.</p>	
<p><i>Temples – 7586</i></p> <p>Temporal muscles with skin removed.</p>	<p>Image not available</p>



Porcine Product	Image
<p><i>Ears – 7692</i></p> <p>Ear flap and gristles (scutiform and auricular) scruff and hair are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Whole; • Square cut. 	
<p><i>Snout – 7693</i></p> <p>Nasal cartilage.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Lips – 7587</i></p> <p>Lips are derived from the cheek papillae on and is the portion exhibiting the conical papillae.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Pluck – 7525</i></p> <p>Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Thick skirt retained; • Spleen retained; • With the thymus. 	


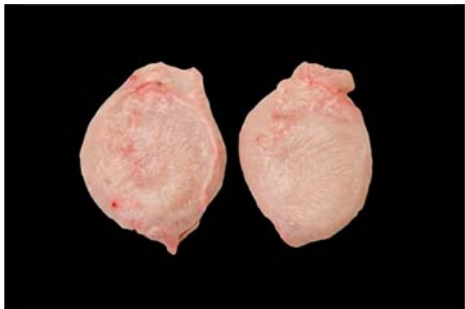
Porcine Product	Image
<p><i>Heart and lungs – 7524</i></p> <p>Consists of the heart and lung and part of the oesophagus.</p>	
<p><i>Heart – 7540</i></p> <p>The whole heart with blood vessels trimmed where they enter the organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The auricles, aorta and the pulmonary truncus are removed; • Fat cover retained or removed at the base of the heart • Untrimmed – blood vessels and fat retained. 	
<p><i>Lungs – 7526</i></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trachea removed; • Lungs separated; • Diaphragmatic lobe only. 	
<p><i>Trachea – 7528</i></p> <p>Trachea is commonly referred to as the windpipe and is part of the animal's respiratory system. The trachea is removed from the base of the larynx and extends down to the lungs where it subdivides into three (3) parts. The trachea comprises a number of cartilaginous rings, muscular and connective tissue and a mucous membrane.</p>	<p>Image not available</p>




Porcine Product	Image
<p><i>Liver – 7520</i></p> <p>The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph nodes retained or removed; • Vena cava removed; • Ligament removed. 	
<p><i>Kidney – 7530</i></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External fats retained or removed; • Renal hilus and internal fats removed or retained. 	
<p><i>Thick skirt – 7541</i></p> <p>Pillar of the diaphragm with fat and connective tissue removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Connective tissue retained. 	 <p>Image shown belongs to Bovine</p>

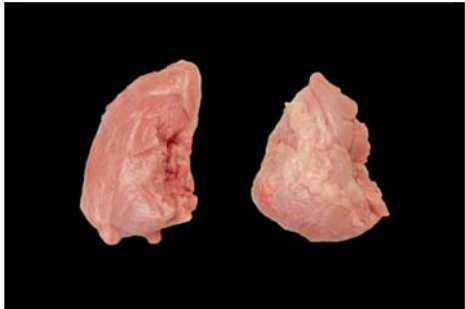

Porcine Product	Image
<p><i>Thin skirt – 7542</i></p> <p>Fleshy peripheral part of the diaphragm with pleura. Fat and connective tissue is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Connective tissue retained. 	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Diaphragm – 7543</i></p> <p>Consist of the whole diaphragm (thin and thick skirt). Fat and connective tissue retained.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Fat and connective tissue removed; • Removal of tendinous tissue. 	<p>Image not available</p>
<p><i>Tail – 7510</i></p> <p>Pork tail is removed so that 2-4 caudal vertebrae remain on the carcass. It is trimmed of excess fat and skin at the base (attachment to the carcass).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trimmed – caudal cartilages removed; • Caudal cartilage and connective tissue retained. 	
<p><i>Testes – 7515</i></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Capsule retained or removed. 	




Porcine Product	Image
<p><i>Oesophagus – 7527</i></p> <p>The Oesophagus (Esophagus) or Gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.</p>	<p>Image not available</p>
<p><i>Stomach – 7560</i></p> <p>Stomach (raw) washed and un-scalded.</p> <p>To be specified:</p> <ul style="list-style-type: none"> The entire stomach, turned inside out, cleaned, trimmed and scalded. Specifications about scalding: duration, temperature and additives added to scalding water must be specified. Blanched and stiffened: Stiffened by plunging into boiling water for a few minutes (at 100° C). 	
<p><i>Stomach (pepsin) lining – 7561</i></p> <p>The thin lining of a portion of the pork stomach. It is deep red in colour. It displays characteristics similar to the honeycomb tripe from ruminant animals. This item is usually harvested as washed only.</p>	<p>Image not available</p>
<p><i>Stomach butterfly cut – 7570</i></p> <p>The entire stomach, open, cleaned and trimmed but not scalded.</p>	

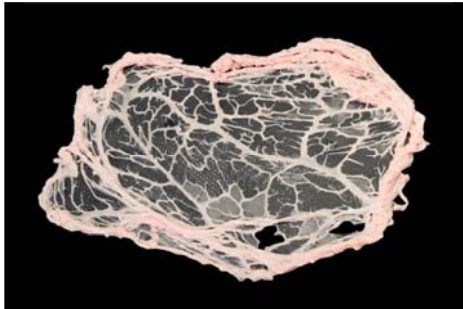

Porcine Product	Image
<p><i>Small intestine – 7571</i></p> <p>Located between the pylorus and the caecum. It includes the duodenum, the jejunum and the ileum.</p>	 <p>This image shown belongs to Bovine – should it be kept</p>
<p><i>Intestine – 7572</i></p> <p>Part of the digestive system including the small intestine, the caecum and the large intestine.</p>	<p>Image not available</p>
<p><i>Large intestine – (chitterling) – 7573</i></p> <p>Located between the caecum and the rectum and includes two parts. The upper helicoidal colon and the lower colon.</p>	 <p>This image shown belongs to Bovine – should it be kept</p>
<p><i>Caecum – 7574</i></p> <p>Part of the small and large intestine corresponding to the caecum.</p>	<p>Image not available</p>
<p><i>Upper colon – 7575</i></p> <p>Upper colon (helicoidal part).</p>	<p>Image not available</p>
<p><i>Robe – 7576</i></p> <p>Straight part or dorsal lumbar part of the colon.</p>	<p>Image not available</p>


Porcine Product	Image
<p><i>Rectum – 7577</i></p> <p>Part of the intestine corresponding to the rectum.</p>	<p>Image not available</p>
<p><i>Anus – 7578</i></p> <p>Part of the intestine corresponding to the anus or bung.</p>	 <p>*photos supplied by the U.S. Meat Export Federation</p>
<p><i>Mesentery – 7579</i></p> <p>Mesentery.</p>	<p>Image not available</p>
<p><i>Bladder – 7580</i></p> <p>Whole organ.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>

Porcine Product	Image
<p><i>Uterus – 7581</i></p> <p>Whole organ.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Ovaries – 7582</i></p> <p>Ovaries are the reproductive gland of the female animal, and or attached to the uteri at the furthest ends of it. They are rounded and approximately 2.5 cm in size.</p>	<p>Image not available</p>
<p><i>Spleen – 7600</i></p> <p>The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Thymus gland (sweetbreads) – 7670</i></p> <p>Thymus gland (derived from young male animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p>	 <p>This image shown belongs to Bovine – should it be kept?</p>

Porcine Product	Image
<p><i>Salivary gland – 7671</i></p> <p>The salivary gland includes the interior lining of the cheek.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Pancreas gland – 7672</i></p> <p>The pancreas gland is located to the posterior surface of the liver and close to a loop of the duodenum into which the pancreatic duct enters.</p> <p>The pancreas gland is a lobular organ, pale in colour and closely resembles the salivary gland.</p>	<p>Image not available</p>
<p><i>Bones – 7679</i></p> <p>Leg bones (femur) – Femur bones are the long bones of the hind leg and will contain ample amounts of bone marrow.</p> <p>Shoulder bones (humerus) – The humerus bones are the long bones of the shoulder and will contain ample amounts of bone marrow.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Femur bones only; • Humerus bones only. 	<p>Image not available</p>
<p><i>Neck bones – 7681</i></p> <p>A neck bone is prepared from a carcase and consists of the 7 cervical vertebrae and attached meat portions that remain after boning. The neck bone can be prepared with the riblet (4 ribs) and up to 4 thoracic vertebrae retained.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>

Porcine Product	Image
<p><i>Skirt sinew – 7684</i></p> <p>Skirt sinew consists of the connective tissue which attaches the diaphragm muscle to the inside of the abdominal cavity. It is composed of both yellow elastic and white fibrous tissues and has a parchment (sheet) appearance.</p>	 <p>This image shown belongs to Bovine – should it be kept?</p>
<p><i>Skin – 7690</i></p> <p>Rind is skin derived from a porcine carcass or side and consists of the skin, which has been removed from any or all primals.</p>	
<p><i>Ear root – 7694</i></p> <p>Scutiform and auricular gristle.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>

Porcine Product	Image
<p><i>Caul fat – 7695</i> Epiploon or large omentum.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Abdominal fat – 7696</i> Abdominal fat.</p>	 <p>*photo supplied by the U.S. Meat Export Federation</p>
<p><i>Flank fat – 7697</i> Fat covering the flank near the leg.</p>	<p>Image not available</p>
<p><i>Blood stabilized – 7674</i> Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>
<p><i>Blood defibrinated – 7675</i> Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>
<p><i>Blood plasma – 7676</i> Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>

Porcine Product	Image
<p><i>Blood serum – 7677</i></p> <p>Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p>Image not available</p>
<p><i>Clear plate – 7583</i></p> <p>Layer of pork fat removed from the loin of a pork carcass with or without skin.</p>	<p>Image not available</p>
<p><i>Fore feet – 4175</i></p> <p>Fore feet (trotter) are prepared from a forequarter (item 4021) at the carpal joint, severing the fore foot (trotter) from the shoulder. The fore feet shall be practically free of hair and hair roots. Skin shall remain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Skin removed. 	
<p><i>Hind feet (hind trotter) - 4176</i></p> <p>Hind feet (hind trotter) are removed from a leg at the tarsal joint severing the hind foot (trotter) from the leg. Skin shall remain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Skin removed. 	