



## Economic and Social Council

Distr.: General  
12 June 2018

English  
Original: English, French and  
Russian

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### Economic Commission for Europe

#### Steering Committee on Trade Capacity and Standards

#### Working Party on Agricultural Quality Standards

##### Specialized Section on Standardization of Meat

##### Twenty-seventh session

Geneva, 2-4 July 2018

Item 4 (a) of the provisional agenda

##### Revision of standards

### Duck meat<sup>\*</sup>

#### Submitted by the Rapporteur

The following document is the most recent version of the standard for duck meat – carcasses and parts.

It reflects proposals from the September 2017 Rapporteurs meeting (Rapporteur: China), those of the delegation from Serbia, and revisions from the seventy-third session of the Specialized Section. It also serves as a reference document for the goose meat standard.

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<sup>\*</sup> Submitted on the above date to include all revisions.

GE.18-09593(E)



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## 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.

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: [www.unece.org/trade/agr/standard/meat/meat\\_e.html/](http://www.unece.org/trade/agr/standard/meat/meat_e.html/). This website also includes a description of the codification system and a specific application identifier for the implementation of the UNECE Code.

<i>Species/type of meat</i>	<i>UNECE species code (see section 4)</i>
<b>Bovine (Beef)</b>	<b>10</b>
<b>Bovine (Veal)</b>	<b>11</b>
<b>Deer meat</b>	<b>20</b>
<b>Porcine (Pork)</b>	<b>30</b>
<b>Ovine (Sheep)</b>	<b>40</b>
<b>Caprine (Goat)</b>	<b>50</b>
<b>Llama</b>	<b>60</b>
<b>Alpaca</b>	<b>61</b>
<b>Chicken</b>	<b>70</b>
<b>Turkey</b>	<b>71</b>
<b>Duck</b>	<b>72</b>
<b>Goose</b>	<b>73</b>
<b>Rabbit</b>	<b>74</b>
<b>Equine (Horse)</b>	<b>80</b>
<b>Edible meat co-products</b>	<b>90</b>
<b>Retail meat cuts</b>	<b>91</b>

### 1.2 Scope

This Standard recommends an international language for raw (unprocessed) duck (*Anas platyrhynchos* and *Cairina moschata*) carcasses and parts (or cuts) marketed as fit for human consumption. Products with added ingredients or “duck preparations” are not included. It provides purchasers with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market duck carcasses and parts 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* ([www.codexalimentarius.net](http://www.codexalimentarius.net)) should be consulted as the international reference for health and sanitation requirements.

### 1.3 Application

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. The standard includes illustrative photographs of carcasses and selected commercial parts/cuts to make it easier to understand the provisions.

### 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 64<sup>th</sup> session (Reference: ECE/TRADE/C/WP.7/2008/22).

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/standard/meat/meat\\_e.html](http://www.unece.org/trade/agr/standard/meat/meat_e.html)

## 2. Minimum requirements

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

Carcasses and parts must be:

- Intact, taking into account the presentation
- Free from any visible foreign matter (e.g. glass, rubber, plastic, metal particles<sup>1</sup>).
- Free of foreign odours
- Free of fecal contamination
- Free of improper bleeding

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<sup>1</sup> When specified by the purchaser, meat items will be subject to metal particle detection.

- Free of viscera, trachea, oesophagus, mature reproductive organs and lungs<sup>2</sup>
- Practically free of feathers and haemorrhaging<sup>3</sup>
- Free of freezer-burn<sup>4</sup>
- Free of gall discolouration<sup>3</sup>.

### **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 duck code (see section 4). The UNECE Code for duck meat packing is described in section 3.9.

#### **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 for duck in data field 1 as defined in section 1.1 is 72.

#### **3.3 Product/part**

The duck parts listed in this document are recommendations only. Different parts of meat will be added or deleted as necessary as updates of this document evolve. Many of these parts are traded internationally under the auspices of more than one trade name. The objective of using a harmonized codification system ([www.unece.org/trade/agr/standard/meat/meat\\_e.html](http://www.unece.org/trade/agr/standard/meat/meat_e.html)) will facilitate the use of this document.

##### **3.3.1 Product/part code**

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

##### **3.3.2 Bone**

Duck carcasses and parts vary in presentation for bone as follows:

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<sup>2</sup> Unless these organs are inherent to the item specified.

<sup>3</sup> This can only be allowed if disclosed by the seller and as permitted by national legislation and by the quality or grade selected.

<sup>4</sup> 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>
0	Not specified	No category specified
1	Bone-in	Product has no bones removed
2	Partially boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed
4 – 9	Codes not used	

### 3.3.3 Skin

Duck carcasses and parts vary in presentation for skin as follows:

<i>Skin code (data field 3b)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	No category specified
1	Skin-on	Product with skin (figure 1)
2	Skinless	Product with all skin removed (figure 2)
3 – 9	Codes not used	



Figure 1: Whole bird with skin



Figure 2: Boneless skinless breast meat

## 3.4 Refrigeration

Refrigeration used in this standard refers to methods used for reducing the internal temperature of a food product for the purposes of preservation and microbial control. Duck carcasses and parts may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly chilled, frozen, deep frozen, individually (quick) deep frozen without ice glazing, or individually (quick) deep frozen with ice glazing. Not all categories may be used by all regions. Depending on the 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 of all parts of the product as follows:

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	No category specified
1	Chilled	Internal product temperature maintained at not less than -2.0° C or more than +4.0° 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° 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 <sub>2</sub> ) added <sup>5</sup>	Internal product temperature maintained at not less than -2.0° C or more than +4.0° C at all times following the post-slaughter chilling process and packed in a container with dry ice (CO <sub>2</sub> )
4	Lightly chilled <sup>6</sup>	Internal product temperature maintained at not less than -12.0° 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) 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) 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

The definitions of the above terms must be in conformity with the legislation of the importing country.

<sup>5</sup> The dry ice shall not be in direct contact with the product.

<sup>6</sup> This method of refrigeration shall only be used for short-term storage for retail.

### 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 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 in section 3.8.

#### 3.5.2 Duck category

The purchaser may specify a category of duck that indicates sex, weight range, or age.

<i>Duck category code (data field 5)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	No category specified
1	Very young ducks	Less than 4 weeks of age
2	Young ducks	Less than 8 weeks (56 days) of age. For musk duck less than 12 weeks. Tip of sternum is flexible
3	Reserved ducks	Between 10 and 17 weeks of age. For musk duck, between 13 and 23 weeks
4	Mature ducks	More than 18 weeks of age. For musk duck, more than 24 weeks of age
5	Egg-laying ducks	More than 21 weeks of age
6	Breeding male and female ducks	More than 26 weeks of age
7-8	Code not used	
9	Other	Can be used to describe any other category of duck agreed between buyer and seller

The definitions of the above terms must be in conformity with the legislation of the importing country.

#### 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.

<i>Production system code</i> (data field 6)		
	<i>Category<sup>7</sup></i>	<i>Description</i>
0	Not specified	No system specified
1	Indoor	Ducks are raised in heated, ventilated growing houses without access to the outdoors
2	Free-range	Ducks are raised in heated and either ventilated or open-sided growing houses with access to the outdoors
3	Pastured/pasture-raised	Ducks are raised outdoors utilizing movable enclosures located on grass after 3 weeks
4	Organic <sup>8</sup>	Production methods that conform to the legislation of the importing country concerning organic production
5	Superior quality	To be defined
6 – 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

The definitions of the above terms must be in conformity with the legislation of the importing country.

#### 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.

<i>Feeding system code</i> (data field 7)	
	<i>Description</i>
00	Not specified
01	Conventional
02 – 09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free

<sup>7</sup> In order to indicate types of farming on the labeling, this should be conformed to relevant legislation of the importing country.

<sup>8</sup> Organic production systems include specific feeding systems. The option “organic” is therefore not repeated under feeding system.



<i>Feeding system code (data field 7)</i>	<i>Description</i>
17 – 29	Codes not used
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34 – 49	Codes not used
50	GP free
51	GP & GMO free
52 – 59	Codes not used
60	GMO free
61 – 98	Codes not used
99	Can be used to describe any other feeding system agreed between buyer and seller.

FM free      Free from fish meal.

IAO free      Free from ingredients of animal origin.

GP free      Free from growth promoters\*.

GMO free      Free of products derived from genetically modified organisms.

\* Growth promoters include hormones or antibiotics in excess of veterinarian recommended dosages.

The definitions of the above terms must be in conformity with the legislation of the importing country.

### 3.5.5 Slaughter system

The purchaser may specify a slaughter system. In any case the slaughter 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.

<i>Slaughter system code (data field 8)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Conventional	Stunned prior to bleeding
2 – 8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller

### 3.5.6 Chilling system

The purchaser may specify chilling systems as indicated in the table below.

The following chilling systems may cause weight gain through technically unavoidable water retention. The product description/label must contain the percentage of water contained in the product if it exceeds the technological limits as defined in the legislation of the importing country. If such legislation does not exist, those limits must be agreed between buyer and seller. The methods used for the determination of the water content must be agreed between buyer and seller.

<i>Chilling system code (data field 9)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Immersion chilled (no additives)	Product chilled by movement through reverse-flowing cold water
2	Immersion chilled (additives)	Product chilled by movement through reverse-flowing cold water containing anti-microbial agents
3	Air chilled (no additives)	Product chilled by cold air
4	Air chilled (additives)	Product chilled by cold air containing anti-microbial agents
5	Air-spray chilled (no additives)	Product chilled by cold air interspersed with fine water spray
6	Air-spray chilled (additives)	Product chilled by cold air interspersed with fine water spray containing anti-microbial agents
7 – 8	Codes not used	
9	Other	Can be used to describe any other chilling system agreed between buyer and seller

### 3.5.7 Anti-microbial treatments

The following anti-microbial treatments may take place before or after chilling. These can include physical, chemical or biological treatments either separately or in combination, meeting relevant legislation in the importing country.

<i>Treatment code (data field 10)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Without any anti-microbial treatment	No anti-microbial treatment has been used
2	With specified anti-microbial treatment(s)	The specific treatment(s) must be agreed upon between buyer and seller
3 – 9	Codes not used	

### 3.6 Quality level

#### 3.6.1 Definition of codes

A quality level for carcasses or parts can be specified as follows:

<i>Quality code (data field 11)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	The minimum requirements in Chapter 2 have to be complied with
1	Quality level 1	Product meets highest quality level <sup>9</sup>
2	Quality level 2	Product meets second quality level <sup>9</sup>
3 – 8	Codes not used	
9	Other	Other quality level or system agreed between buyer and seller

### 3.7 Labelling information to be mentioned on or affixed to the marketing units of duck carcasses and parts

All labelling information must be verifiable (see also 3.5.1).

#### 3.7.1 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 duck carcasses and parts:

- Name of the product
- Health stamp / inspection stamp
- Sell-by / use-by date as required by each country
- Storage conditions: e.g. “Store at or below XX ° C”, according to table 3.4
- Appropriate identification of packer, distributor or dispatcher
- Net weight in kilograms (kg) and optionally pounds (lb)
- Percentage of additional water conforming to section 3.5.6

#### 3.7.2 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 3.5.1).

Examples of such product claims include the following.

- Country of birth
- Country (ies) of raising

<sup>9</sup>

If used, the quality level should conform to relevant legislation of the importing country. If such legislation does not exist, the definition of the quality level should be agreed between buyer and seller.

- Country of slaughter
- Country (ies) of processing/cutting
- Country (ies) of packing
- Country 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.
- Production and feeding systems
- Processing/packaging date
- Quality/grade/classification
- Slaughtering procedures
- Chilling system
- Duck breed

### 3.8 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 trade 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.

**Duck or batch identification conformity assessment (duck/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 3.1.

<i>Conformity assessment code (data field 14)</i>	<i>Description</i>
<b>0</b>	Not specified
<b>1</b>	Quality/grade/classification (quality) conformity assessment
<b>2</b>	Trade standard conformity assessment
<b>3</b>	Duck/batch identification (duck/batch ID) conformity assessment
<b>4</b>	Quality and trade standard conformity assessment
<b>5</b>	Quality and duck /batch ID conformity assessment
<b>6</b>	Trade standard and duck/batch ID conformity assessment
<b>7</b>	Quality, trade standard, and duck/batch ID conformity assessment

<i>Conformity assessment code (data field 14)</i>	<i>Description</i>
8	Code not used
9	Other

### 3.9. 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 duck 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)* (ECE/TRANS/165).

#### 3.9.1 Piece weight

A “piece” is a whole bird, a bird cut into pieces, or a part from a bird as specified by the product description. Piece weight shall not include the weight of packaging materials. 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.

Buyer and seller may agree on individual product piece weight as follows:

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

#### 3.9.2 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

<i>Primary packaging code (data field P2)</i>	<i>Category</i>	<i>Description</i>
02	Plastic bag, vacuum packaged	A plastic bag or other similar material that adheres to the product through the removal of air by vacuum and a heat-sealing closure
03	Plastic bag, resealable	A plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed
04	Plastic bag, with modified atmosphere	A 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	A plastic bag or other similar material that is used to enclose individual servings of product
06	Tray pack	A 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	A 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	A 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 also 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	

### 3.9.3 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

### 3.9.4 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 3.9.1. 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

### 3.9.5 Secondary packaging

Secondary packaging is used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. They 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

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

### 3.9.6 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 3.9.1.

<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)

### 3.9.7 Duck meat packaging and packing coding format

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

<i>Data field</i>	<i>Description</i>	<i>Section</i>	<i>Code range</i>
P1	Piece weight	3.9.1	0-9
P2	Primary packaging	3.9.2	00-99
P3	Primary package consumer labelling	3.9.3	0-9
P4	Primary package weight	3.9.4	0-9
P5	Secondary packaging	3.9.5	0-9
P6	Secondary package weight	3.9.6	00000-99999



## 4. UNECE Code for purchaser requirements for duck meat

### 4.1 Definition of the code

The UNECE code for purchaser requirements for duck meat has 14 fields and 20 digits (2 digits unused) and is a combination of the codes defined in sections 3 and 5.

<i>Field no.</i>	<i>Name</i>	<i>Section</i>	<i>Code range</i>
1	Species	3.2	00 – 99
2	Product/part	5	0000 - 9999
3a	Bone	3.3.2	0 – 9
3b	Skin	3.3.3	0 – 9
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Chilling system	3.5.6	0 – 9
10	Anti-microbial treatment	3.5.7	0 – 9
11	Quality level	3.6	0 – 9
12	Field not used	–	0 – 9
13	Field not used	–	0 – 9
14	Conformity assessment	3.8	0 – 9

### 4.2 Example

The following example describes a deep-frozen, whole young duck with giblets that was organically grown and raised, with no fishmeal used in the feed, air chilled without additives, and without anti-microbial treatments. The duck 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 Duck Meat Code: **72010111624100311004**

<i>Field no.</i>	<i>Name</i>	<i>Requirement</i>	<i>Value</i>
1	Species	Duck	72
2	Product/part	Whole bird	0101
3a	Bone	Bone-in	1
3b	Skin	Skin-on	1
4	Refrigeration	Deep frozen	6
5	Category	Young ducks	2
6	Production system	Organic	4
7	Feeding system	Fish meal free	10
8	Slaughter system	Not specified	0
9	Chilling system	Air chilled (no additives)	3
10	Anti-microbial treatments	Without any anti-microbial treatment	1
11	Quality level	Quality level 1	1
12	Field not used	–	0
13	Field not used	–	0
14	Conformity assessment	Quality and trade standard conformity assessment	4

## 5. Carcasses and Parts descriptions

### 5.1 Multilingual index of products

<i>Item</i>	<i>English</i>	<i>French</i>	<i>Russian</i>
0101	Whole bird (with giblet pack)	Volaille entière (avec abats)	Тушка потрошенная (с комплектом потрохов и шеи)
0102	Whole bird without giblets	Volaille entière sans abats	Тушка потрошенная
0103	Boneless whole bird without giblets and wings	Volaille entière désossée sans abats ni ailes	Тушка потрошенная обваленная без крыльев
0104	Whole bird without giblets, with long-cut drumsticks (shank)	Volaille entière sans abats avec pilons coupe longue	Тушка потрошенная с низким срезом голеней
0105	Whole bird without giblets, with half neck	Volaille entière sans abats avec demi-cou	Тушка потрошенная с половиной шеи
0106	Whole bird without giblets, with whole neck	Volaille entière sans abats avec cou entier	Тушка потрошенная с целой шеей
0107	Whole bird without giblets, with head	Volaille entière sans abats avec tête	Тушка потрошенная с головой
0108	Whole bird without giblets, with head and feet	Volaille entière sans abats avec tête et pattes	Тушка потрошенная с головой и плюснами ног
0109	Partially eviscerated duck	Canard partiellement effilé	Частично потрошенная тушка
0201	Two-piece cut-up (split bird)	Volaille découpée en deux (demi-volaille)	Тушка, разделанная на две части (полутушки)
0202	Four-piece cut-up (quartered bird)	Volaille découpée en quatre (quart de volaille)	Тушка, разделанная на четыре части (четвертины)
0203	Six-piece cut-up	Volaille découpée en six	Тушка, разделанная на шесть частей
0204	Eight-piece cut-up	Volaille découpée en huit	Тушка, разделанная на восемь частей
0301	Front half	Moitié antérieure	Передняя часть
0302	Front half without wings (whole breast with back)	Moitié antérieure sans ailes	Передняя часть без крыльев (грудка с прилегающей частью спинки)
0401	Back half (saddle)	Moitié postérieure	Задняя часть

<i>Item</i>	<i>English</i>	<i>French</i>	<i>Russian</i>
0402	Back half without tail (saddle)	Moitié postérieure sans croupion	Задняя часть без гузки
0501	Breast quarter	Quart antérieur	Передняя четвертина
0502	Split breast with back portion	Quart antérieur avec partie de dos	Половина грудки с прилегающей частью спинки
0601	Whole breast without back, with ribs and tenderloins	Poitrine entière sans dos, avec côtes et filets	Грудка без прилегающей части спинки, с ребрами и малым филе
0602	Whole breast without back or ribs, with tenderloins	Poitrine entière sans dos ni côtes, avec filets	Грудка без прилегающей части спинки и ребер, с малым филе
0603	Bone-in whole breast without back, with ribs and wings	Poitrine entière non désossée sans dos, avec côtes et ailes	Необваленная грудка без прилегающей части спинки, с ребрами и крыльями
0604	Bone-in whole breast without back, with ribs and first segment wings	Poitrine entière non désossée sans dos, avec côtes et premiers segments d'aile	Необваленная грудка без прилегающей части спинки, с ребрами и плечевой частью крыльев
0605	Bone-in whole breast without back, with ribs and boneless first segment wing meat	Poitrine entière non désossée sans dos, avec côtes et premiers segments d'aile désossés	Необваленная грудка без прилегающей части спинки, с ребрами и обваленной плечевой частью крыльев
0606	Bone-in whole breast with back, ribs and first segment wings	Poitrine entière non désossée avec dos, côtes et premiers segments d'aile	Необваленная грудка с прилегающей частью спинки, ребрами и плечевой частью крыльев
0607	Bone-in whole breast with back, ribs and boneless first segment wing meat	Poitrine entière non désossée avec dos, côtes et premiers segments d'aile désossés	Необваленная грудка с прилегающей частью спинки, ребрами и обваленной плечевой частью крыльев

<i>Item</i>	<i>English</i>	<i>French</i>	<i>Russian</i>
0608	Boneless whole breast without back, ribs, or tenderloins	Poitrine entière désossée sans dos, côtes ni filets	Обваленная грудка без прилегающей части спинки, ребер и малого филе
0609	Whole breast	Poitrine entière	Грудка
0701	Bone-in split breast with back portion, ribs and first segment wing	Demi-poitrine non désossée avec partie de dos, côtes et premier segment d'aile	Необваленная половина грудки с прилегающей частью спинки, ребрами и плечевой частью крыла
0702	Bone-in split breast with back portion, ribs and boneless first segment wing	Demi-poitrine non désossée avec partie de dos, côtes et premier segment d'aile désossé	Необваленная половина грудки с прилегающей частью спинки, ребрами и обваленной плечевой частью крыла
0703	Bone-in split breast with back and ribs	Demi-poitrine non désossée avec dos et côtes	Необваленная половина грудки с прилегающей частью спинки и ребрами
0704	Bone-in split breast without back, with ribs and wing	Demi-poitrine non désossée sans dos, avec côtes et aile	Необваленная половина грудки без прилегающей части спинки, с ребрами и крылом
0705	Bone-in split breast with back, without ribs and wing	Demi-poitrine non désossée avec partie de dos, sans côtes ni aile	Необваленная половина грудки с прилегающей частью спинки, без ребер и крыла
0706	Boneless split breast without back or rib meat	Demi-poitrine désossée sans dos ni viande de côtes	Обваленная половина грудки без прилегающей части спинки и мякотных тканей ребер
0707	Boneless split breast with skin and thigh	Demi-poitrine désossée avec peau et haut de cuisse	Обваленная половина грудки с кожей и бедром
0801	Tenderloin (inner fillet, tender, small fillet) with tendon	Filet avec tendon	Малое филе с сухожилием

<i>Item</i>	<i>English</i>	<i>French</i>	<i>Russian</i>
0802	Tenderloin (inner fillet, tender, small fillet) with tendon tip off	Filet avec tendon sectionné	Малое филе без выступающей части сухожилия
0901	Leg with back portion (leg quarter)	Quart cuisse	Окорочок с прилегающей частью спинки (задняя четвертина)
0902	Leg with back portion, without tail (leg quarter without tail)	Quart cuisse sans croupion	Окорочок с прилегающей частью спинки без гузки (задняя четвертина без гузки)
0903	Leg with back portion, without tail and abdominal fat (leg quarter without tail and abdominal fat)	Quart cuisse avec partie de dos, sans croupion ni graisse abdominale	Окорочок с прилегающей частью спинки без гузки и абдоминального жира (задняя четвертина без гузки и абдоминального жира)
0904	Long-cut drumstick and thigh portion with back (long-cut drum and thigh portion)	Pilon coupe longue et partie de haut de cuisse avec dos	Голень низкого среза и часть бедра с прилегающей спинкой (голень низкого среза и часть бедра)
1001	Whole leg (short-cut leg)	Cuisse entière	Окорочок
1002	Whole leg with abdominal fat (half saddle without back)	Cuisse entière avec graisse abdominale	Окорочок абдоминальным жиром (задняя четвертина без прилегающей части спинки)
1003	Whole leg, long-cut (long-cut leg)	Cuisse entière coupe longue	Окорочок с низким срезом голени
1004	Semi-boneless duckling leg	Cuisse semi-désossée de jeune canard	Полуобваленный окорочок утенка
1101	Thigh	Haut de cuisse	Бедро
1102	Bone-in thigh with back portion (thigh quarter)	Haut de cuisse non désossé avec partie de dos	Необваленное бедро с прилегающей частью спинки
1103	Trimmed thigh	Haut de cuisse paré	Бедро обрезанное

<i>Item</i>	<i>English</i>	<i>French</i>	<i>Russian</i>
1104	Boneless thigh, squared	Haut de cuisse désossé découpé en carré	Обваленное бедро квадратной формы
1201	Drumstick (drum)	Pilon	Голень
1202	Slant-cut drumstick (drum portion)	Pilon coupe oblique	Кососрезанная голень
1301	Whole wing	Aile entière	Крыло
1302	First and second segment wing (v-wing)	Premier et deuxième segments d'aile (coupe en V)	Плечевая и локтевая части крыла (соединенные v-образно)
1303	Second and third segment wing (2-joint wing, wing portion)	Deuxième et troisième segments d'aile	Локтевая часть крыла с кистью
1304	First segment wing (wing drumette)	Premier segment d'aile	Плечевая часть крыла
1305	Second segment wing (wing flat, mid-joint)	Deuxième segment d'aile	Локтевая часть крыла
1306	Third segment wing (wing tip, flipper)	Troisième segment d'aile	Кисть крыла
1307	First and second segment wings (disjointed wings)	Premier et deuxième segments d'aile (aile déjointée)	Плечевая и локтевая части крыла (разъединенные)
1401	Stripped lower back	Bas de dos dépouillé	Нижняя часть спинки после частичной или полной обвалки
1402	Lower back	Bas de dos	Нижняя часть спинки
1403	Upper back	Haut de dos	Верхняя часть спинки
1404	Whole back	Dos entier	Спинка
1501	Tail	Croupion	Гузка
1601	Neck	Cou	Шея
1701	Head	Tête	Голова
1702	Head without tongue	Tête sans langue	Голова без языка
1703	Head with half-neck	Tête avec demi-cou	Голова с половиной шеи
1704	Tongue	Langue	Язык
1801	Processed paws	Parties inférieures de pattes préparées	Обработанные плюсны ног

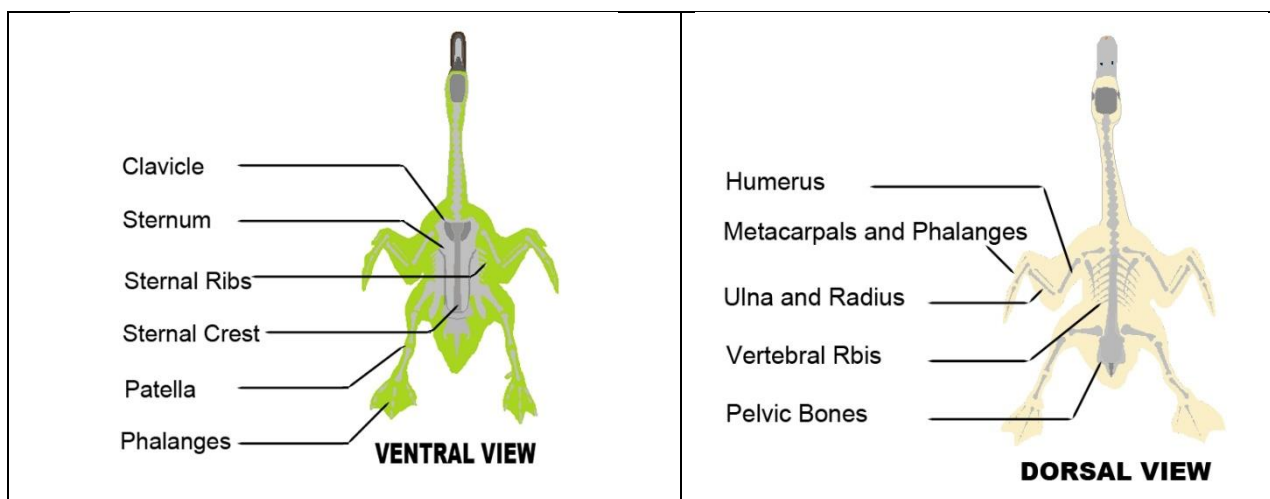
<i>Item</i>	<i>English</i>	<i>French</i>	<i>Russian</i>
1802	Processed feet	Pattes préparées	Обработанные ноги
1803	Unprocessed paws	Parties inférieures de pattes non préparées	Необработанные плюсны ног
1804	Unprocessed feet	Pattes non préparées	Необработанные ноги
1901	Gizzards, processed	Gésiers préparés	Обработанный мышечный желудок
1902	Gizzards, butterfly-cut	Gésiers coupe en papillon	Мышечный желудок, разрезанный в виде бабочки
1903	Gizzards, V-style cut (v-style gizzards)	Gésiers coupe en V	Мышечный желудок, разрезанный v-образно
2001	Liver	Foie	Печень
2101	Hearts, cap-off	Cœur sans «coiffe»	Сердце без верхушки аортального клапана
2102	Hearts, cap-on	Cœur avec «coiffe»	Сердце с верхушкой аортального клапана
2201	Testes	Testicules	Семенники
2301	Breast skin	Peau de poitrine	Кожа грудки
2302	Thigh/leg skin	Peau de haut de cuisse/cuisse	Кожа бедра/окорочка
2303	Body skin	Peau de corps	Кожа тушки
2304	Neck skin	Peau de cou	Кожа шеи
2401	Abdominal fat (leaf fat)	Graisse abdominale	Абдоминальный жир
2501	Cartilages	Cartilages	Хрящи
3001	Two-product combinations (2-product combo)	Combinaison de deux produits	Набор из двух видов продуктов
3002	Three-product combinations (3-product combo)	Combinaison de trois produits	Набор из трех видов продуктов
3003	Four-product combinations (4-product combo)	Combinaison de quatre produits	Набор из четырех видов продуктов
4001	Trimming	Parures	Обрезь
4002	Breast trimmings	Parures de poitrine	Обрезь мяса грудки

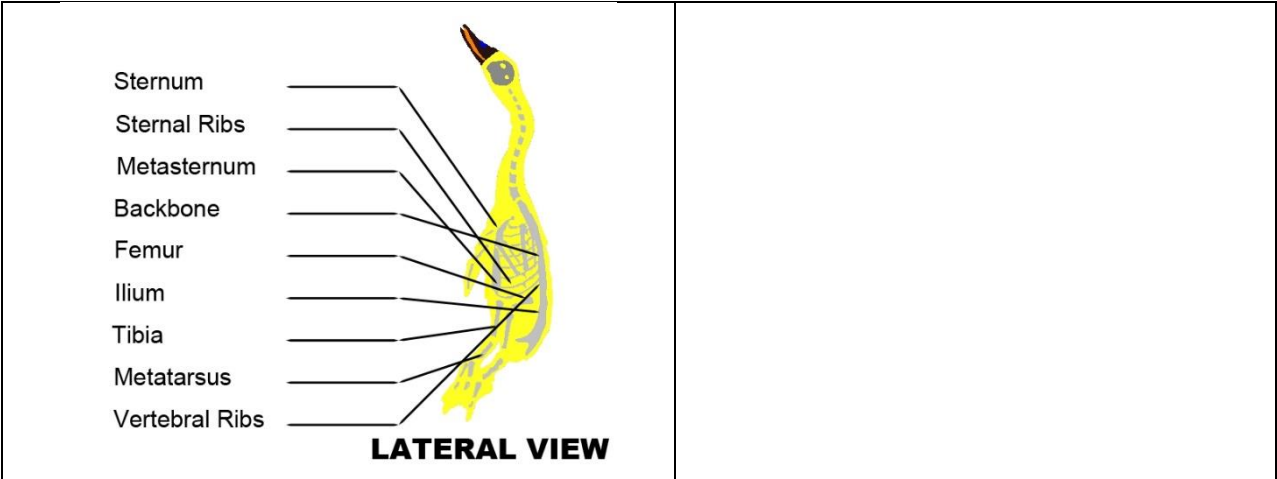


<i>Item</i>	<i>English</i>	<i>French</i>	<i>Russian</i>
4003	Wing trimmings	Parures d'aile	Обрезь мяса крыльев
4004	Thigh trimmings	Parures de haut de cuisse	Обрезь мяса бедра
4005	Drumstick trimmings	Parures de pilon	Обрезь мяса голени
4006	Ilium meat (oyster)	Sot-l'y-laisse	Мясо подвздошной кости ("устричное мясо")
4007	Intestines (chitterlings)	Intestins (boyaux)	Кишки (требуха)
4008	Unprocessed blood	Sang non traité	Необработанная кровь
4009	Processed blood	Sang traité	Обработанная кровь


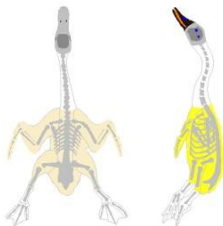

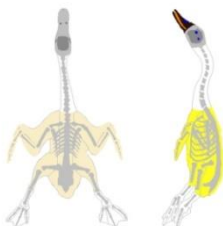
## 5.2 Duck skeletal diagram explanation




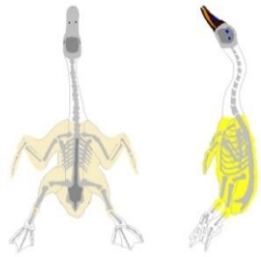

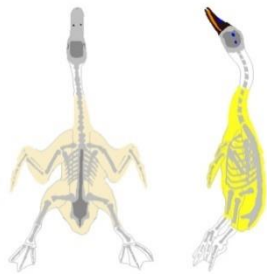

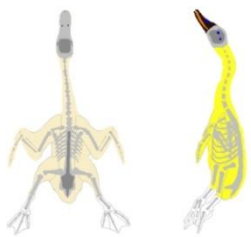
Two of the three skeletal diagrams of a whole duck shown below are used to illustrate the composition of each duck product. These three diagrams show the major bones of the duck in dorsal or in back view (in red), ventral or breast view (in green) and lateral or side view (in yellow). The shaded areas of views for the particular product represent the portion and muscles of the duck included in that product.


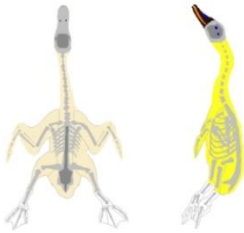

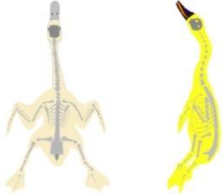

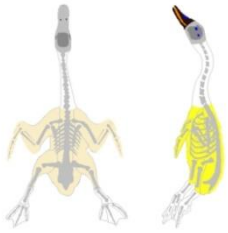


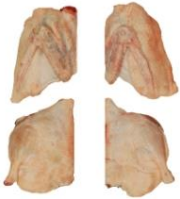

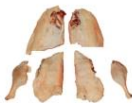
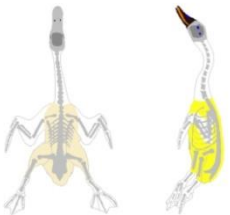



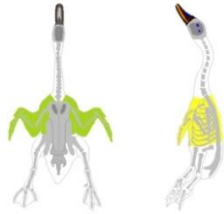





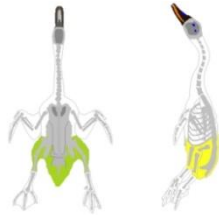

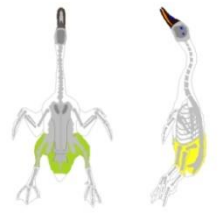

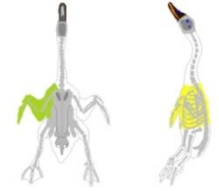

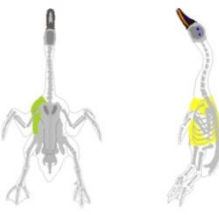

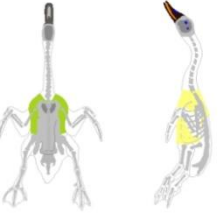
5.3 Duck meat parts

	<p><i>0101 Whole bird (with giblet pack)</i></p> <p>A “whole bird (with giblet pack)” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, the oil gland must be removed and the tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts.</p>	
	<p><i>0102 Whole bird without giblets</i></p> <p>A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and neck with skin, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.</p>	




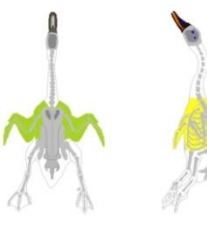




	<p><i>0103 Boneless whole bird without giblets and wings</i></p> <p>A “boneless whole bird without giblets and wings” consists of a carcass with the breast, thigh, and drumstick meat intact. The head and neck with skin, wings, feet, gizzard, heart and liver, oil gland, tail, back and abdominal fat are removed.</p>	
	<p><i>0104 Whole bird without giblets, with long-cut drumsticks (Shank)</i></p> <p>A “whole bird without giblets, with long-cut drumsticks” consists of an intact carcass with all parts, including the breast, thighs, long-cut drumsticks, wings, back and abdominal fat. The head and neck with skin, paws, gizzard, heart, liver and oil gland are removed. The tail may or may not be present.</p>	
	<p><i>0105 Whole bird without giblets, with half neck</i></p> <p>A “whole bird without giblets, with half neck” consists of an intact carcass with one half of the neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, one half of the neck, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.</p>	
	<p><i>0106 Whole bird without giblets, with whole neck</i></p> <p>A “whole bird without giblets, with whole neck” consists of an intact carcass with the neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, feet, gizzard, heart, and liver are removed. The oil gland and tail may or may not be present.</p>	






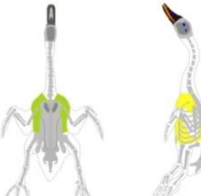

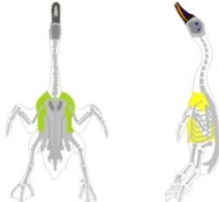
	<p><i>0107 Whole bird without giblets, with head</i></p> <p>A “whole bird without giblets, with head” consists of an intact carcass with the head attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.</p>	
	<p><i>0108 Whole bird without giblets, with head and feet</i></p> <p>A “whole bird without giblets, with head and feet” consists of an intact carcass with the head and feet attached. All parts, including the breast, thighs, drumsticks, wings, back and abdominal fat are also attached. The gizzard, heart and liver are removed. The oil gland and tail may or may not be present.</p>	
	<p><i>0109 Partially eviscerated duck</i></p> <p>A “partially eviscerated duck” consists of a whole carcass of duck with the head and feet attached. All parts, including the breast, thighs, drumsticks, wings, back, abdominal fat, liver, lungs, and heart are left intact. The intestines are removed. Oil gland and tail may or may not be present.</p>	
	<p><i>0201 Two-piece cut-up (split bird)</i></p> <p>A “Two-piece cut-up duck” is produced by splitting a whole bird without giblets (0102) end to end through the back and breast to produce approximately equal left and right carcass halves. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.</p>	

	<p><i>0202 Four-piece cut-up (Quartered bird)</i></p> <p>A “Four-piece cut-up duck” is produced by cutting a whole bird without giblets (0102) into 2 breast quarters with wings attached and 2 leg quarters. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.</p>	
	<p><i>0203 Six-piece cut-up</i></p> <p>A “Six-piece cut-up duck” is produced by cutting a whole bird without giblets (0102) into 2 split breasts with back and rib portions, 2 drumsticks, and 2 thighs with back portion. The wings are removed. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.</p>	
	<p><i>0204 Eight-piece cut-up</i></p> <p>An “Eight-piece cut-up duck” is produced by cutting a whole bird without giblets (0102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.</p>	
	<p><i>0301 Front half</i></p> <p>A “front half” is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and both wings attached.</p>	
	<p><i>0302 Front half without wings (Whole breast with back)</i></p> <p>A “front half without wings” is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.</p>	




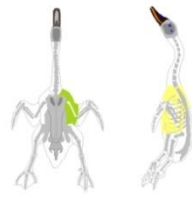

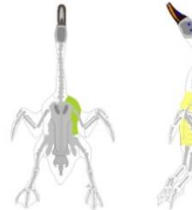
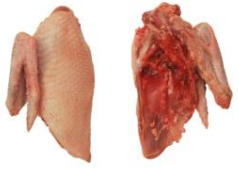

	<p><i>0401 Back half (Saddle)</i></p> <p>A “back half” is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail. The oil gland may or may not be removed.</p>	
	<p><i>0402 Back half without tail (Saddle)</i></p> <p>A “back half without tail” is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.</p>	
	<p><i>0501 Breast quarter</i></p> <p>A “breast quarter” is produced by cutting a front half (0301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.</p>	
	<p><i>0502 Split breast with back portion</i></p> <p>A “split breast with back portion” is produced by cutting a front half without wings (0302) along the sternum and back into two approximately equal portions. The split breast with back portion consists of half of a breast with a portion of the back attached.</p>	
	<p><i>0601 Whole breast without back, with ribs and tenderloins</i></p> <p>A “whole breast without back, with ribs and tenderloins” is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and tenderloins (<i>M. pectoralis minor</i>), consists of the entire breast with rib meat and tenderloins.</p>	


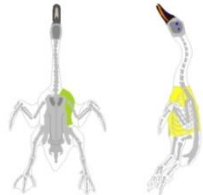

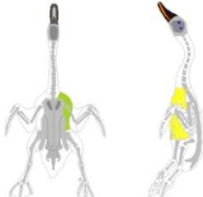

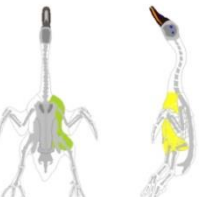

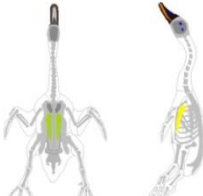





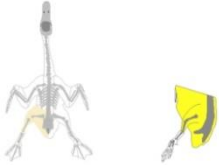

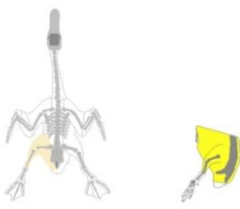

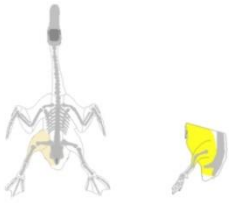

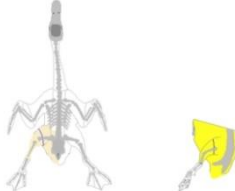

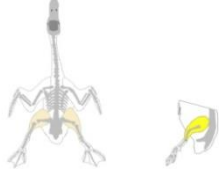
	<p><i>0602 Whole breast without back or ribs, with tenderloins</i></p> <p>A “whole breast without back and ribs, with tenderloins” is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, ribs and neck skin are removed. The whole breast without back or ribs, with tenderloins consists of an entire breast without the back, ribs or wings, but the tenderloins (pectoralis minor) are attached.</p>	
	<p><i>0603 Bone-in whole breast without back, with ribs and wings</i></p> <p>A “bone-in whole breast without back, with ribs and wings” is produced from a front half (0301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.</p>	
	<p><i>0604 Bone-in whole breast without back, with ribs and first segment wings</i></p> <p>A “bone-in whole breast without back, with ribs and first segment wings” is produced from a bone-in whole breast without back, with ribs and wings (0603) and cutting the wings between the first and second joints leaving the first wing segment attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast without back, with ribs and first segment wings consists of the entire breast without the back and the ribs and both first segment wings are attached.</p>	
	<p><i>0605 Bone-in whole breast without back, with ribs and boneless first segment wing meat</i></p> <p>A “bone-in whole breast without back, with ribs and boneless first segment wing meat” is produced from a bone-in whole breast without back, with ribs and first segment wings (0604) and removing the bone from the first wing segment (humerus). The neck skin is removed. The bone-in whole breast without back, with ribs and boneless first segment wings consists of the entire breast without the back and the ribs and boneless first segment wing meat are attached.</p>	


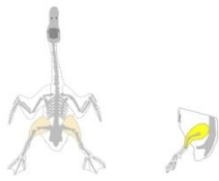

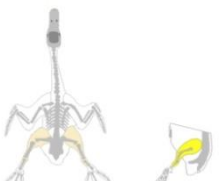

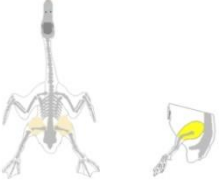

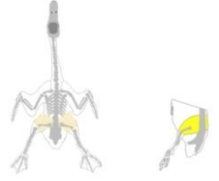
	<p><i>0606 Bone-in whole breast with back, ribs and first segment wings</i></p> <p>A “bone-in whole breast with back, ribs and first segment wings” is produced from a front half (0301) by cutting the wings between the first and second segment joints leaving the first segment wings attached. The second segment wing, third segment wing and neck skin are removed. The bone-in whole breast with back, ribs, and first segment wings consists of a full breast with the adjacent back portion and both first segment wings attached.</p>	
	<p><i>0607 Bone-in whole breast with back, ribs and boneless first segment wing meat</i></p> <p>A “bone-in whole breast with back, ribs and boneless first segment wing meat” is produced from a bone-in whole breast with back, ribs and first segment wings (0606) by removing the bones from the first segment wings (humerus). The neck skin is removed. The bone-in whole breast with back, ribs and boneless first segment wing meat consists of a full breast with the adjacent back portion and the boneless first segment wing meat is attached.</p>	
	<p><i>0608 Boneless whole breast without back, ribs, or tenderloins</i></p> <p>A “boneless whole breast without back, ribs and tenderloins” is produced from a bone-in whole breast without back, with ribs and wings (0603), and removing the wings. The bones, tenderloins (pectoralis minor), and neck skin are removed. The boneless whole breast without back, ribs, or tenderloins consists of intact boneless breast meat.</p>	
	<p><i>0609 Whole breast</i></p> <p>A “whole breast”, corresponds to breast fillets with bone, including the wishbone and ribs, and skin. Can be presented whole or cut in half.</p>	


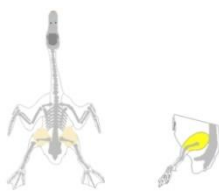

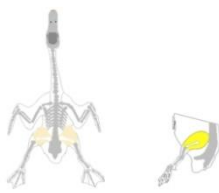

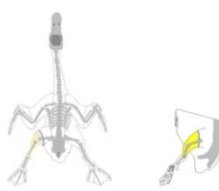

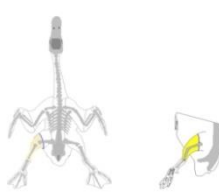

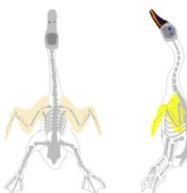

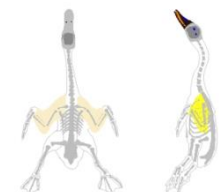


	<p><i>0701 Bone-in split breast with back portion, ribs and first segment wing</i></p> <p>A “bone-in split breast with back portion, ribs and first segment wing” is produced from a breast quarter (0501) by cutting the wings between the first and second segment joints leaving the first segment wings attached. The bone-in split breast with back portion, ribs and first segment wing consists of one half of a bone-in whole breast with back portion and the ribs and first segment wing are attached.</p>	
	<p><i>0702 Bone-in split breast with back portion, ribs and boneless first segment wing</i></p> <p>A “bone-in split breast with back portion, ribs and boneless first segment wing” is produced from bone-in split breast with back portion, ribs and first segment wing (0701) by removing the bones from the first segment wings (humerus). The bone-in split breast with back portion, ribs and boneless first segment wing consists of one half of a whole breast with back and the ribs and boneless first segment wing are attached.</p>	
	<p><i>0703 Bone-in split breast with back portion and ribs</i></p> <p>A “bone-in split breast with back portion and ribs” is produced by cutting a front half without wings (0302) into two approximately equal portions along the centre of the sternum. The bone-in split breast with back portion and ribs consists of one half of a whole breast with the back, and the ribs, tenderloin, and bones are attached.</p>	
	<p><i>0704 Bone-in split breast without back, with ribs and wing</i></p> <p>A "bone-in split breast without back, with ribs and wing" is produced by cutting a bone-in whole breast without back with ribs and wings (0603) into two approximately equal portions along the centre of the sternum. A split breast with ribs and wing consists of one half of a whole breast with the attached rib meat, wing, tenderloin, and bones.</p>	


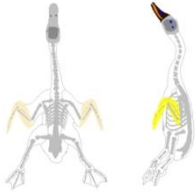

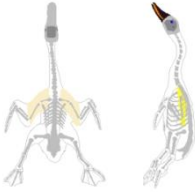



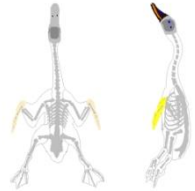

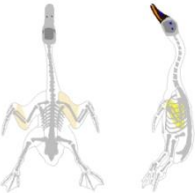
	<p><i>0705 Bone-in split breast with back, without ribs and wings</i></p> <p>A “bone-in split breast with back, without ribs and wings” is produced by cutting a front half (0301) into two approximately equal portions along the centre of the sternum. The ribs and wings are removed. The bone-in split breast with back portion, without ribs and wings consists of one half of a bone-in whole breast with the back and the ribs are removed.</p>	
	<p><i>0706 Boneless split breast without back or rib meat</i></p> <p>A “boneless split breast without back or rib meat” is produced by cutting a bone-in whole breast without back, with ribs and tenderloins (0601) into two approximately equal portions along the centre of the sternum. The rib meat and bones are removed. The boneless split breast without back portion or rib meat consists of one half of a boneless whole breast without back or rib meat. The tenderloin may or may not be present.</p>	
	<p><i>0707 Boneless split breast with skin and thigh</i></p> <p>A “boneless split breast with skin and thigh” is produced from half carcass (0201) after removal from breast bones and ribs with adjoining pulpous tissue and dissection thigh at a joint of femoral and pelvic bones.</p>	
	<p><i>0801 Tenderloin with tendon (Inner fillet, tender, small fillet)</i></p> <p>A “tenderloin with tendon” is produced by separating the inner pectoral muscle from the breast and the sternum. The tenderloin consists of a single intact muscle with the embedded tendon.</p>	
	<p><i>0802 Tenderloin (inner fillet, tender, small fillet) with tendon tip off</i></p> <p>A “tenderloin with tendon tip off” is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The inner fillet with tendon tip off consists of a single intact muscle.</p>	


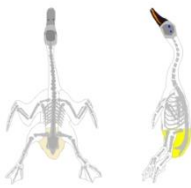

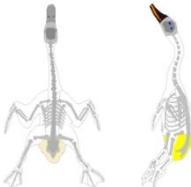

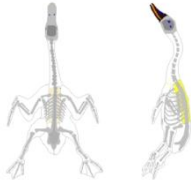

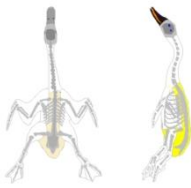

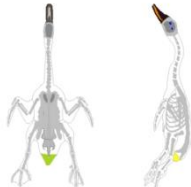
	<p><i>0901 Leg with back portion (Leg quarter)</i></p> <p>A “leg with back portion” is produced by cutting a back half (0401) along the centre of the backbone into two approximately equal parts. The leg with back portion consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, abdominal fat and tail.</p>	
	<p><i>0902 Leg with back portion, without tail (Leg quarter without tail)</i></p> <p>A “leg with back portion, without tail” is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts. The leg with back portion, without tail consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, and abdominal fat.</p>	
	<p><i>0903 Leg with back portion, without tail and abdominal fat (Leg quarter without tail and abdominal fat)</i></p> <p>A “leg quarter without tail and abdominal fat” is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail and abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.</p>	
	<p><i>0904 Long-cut drumstick and thigh portion with back (Long-cut drum and thigh portion)</i></p> <p>A “long-cut drumstick and thigh portion with back” is produced by cutting a leg quarter without tail (0902) through the thigh nearly parallel with the plane of the backbone just above the condyle. The long-cut drumstick and thigh portion with back consists of two parts: a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.</p>	
	<p><i>1001 Whole leg (Short-cut leg)</i></p> <p>A “whole leg” is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick.</p>	


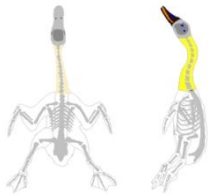

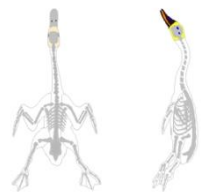

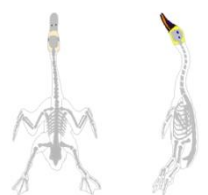

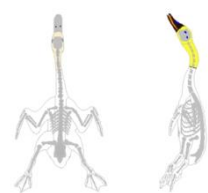



	<p><i>1002 Whole leg with abdominal fat (Half saddle without back)</i></p> <p>A “whole leg with abdominal fat” is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.</p>	
	<p><i>1003 Whole leg, long-cut (Long-cut leg)</i></p> <p>A “whole long-cut leg” is produced by cutting a whole bird without giblets, with long-cut drumsticks (0104) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and then separating a leg between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed. The long-cut leg consists of thigh, drumstick and a portion of the shank.</p>	
	<p><i>1004 Semi-boneless duckling leg</i></p> <p>A “semi-boneless duckling leg” consists of drumstick and thigh attached in one piece without the back and pelvic bone. The femur is removed so as to leave the boneless thigh meat firmly attached to the duckling drumstick.</p>	
	<p><i>1101 Thigh</i></p> <p>A “thigh” is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.</p>	
	<p><i>1102 Bone-in thigh with back portion (Thigh quarter)</i></p> <p>A “bone-in thigh with back portion” is produced by cutting a leg quarter (0901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The bone-in thigh with back portion consists of the thigh, attached back portion and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.</p>	

	<p><i>1103 Trimmed thigh</i></p> <p>A “trimmed thigh” is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, and nearly all-visible fat are removed. The trimmed thigh consists of the thigh. The meat adjacent to the ilium (oyster meat) may or may not be present.</p>	
	<p><i>1104 Boneless thigh, squared</i></p> <p>A “boneless squared thigh” is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and meat adjacent to the ilium (oyster meat) are removed. The boneless squared thigh consists of the thigh meat cut to a squared appearance.</p>	
	<p><i>1201 Drumstick (Drum)</i></p> <p>A “drumstick” is produced by cutting a whole leg (1001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the drumstick and patella.</p>	
	<p><i>1202 Slant-cut drumstick (Drum portion)</i></p> <p>A “slant-cut drumstick” is produced by cutting whole leg (1001) along the tibia of the drumstick and through the joint between the tibia and femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of a portion of the tibia, fibula, patella and associated muscles.</p>	
	<p><i>1301 Whole wing</i></p> <p>A “whole wing” is produced by cutting the wing from a whole bird without giblets (0102) at the joint between the humerus and the backbone. The whole wing consists of the first segment (drummette) containing the humerus that attaches the wing to the body, and second segment containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.</p>	
	<p><i>1302 First and second segment wing (V-wing)</i></p> <p>A “first and second segment wing” is produced by cutting a whole wing (1301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat).</p>	


















	<p><i>1303 Second and third segment wing (2-joint wing, wing portion)</i></p> <p>A “second and third segment wing” is produced by cutting a whole wing (1301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).</p>	
	<p><i>1304 First segment wing (Wing drummette)</i></p> <p>A “first segment wing” is produced by cutting a whole wing (1301) between the first and second segments. The second and third segments are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.</p>	
	<p><i>1305 Second segment wing (Wing flat, mid-joint)</i></p> <p>A “second segment wing” is produced by cutting a whole wing (1301) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.</p>	
	<p><i>1306 Third segment wing (Wing tip, flipper)</i></p> <p>A “third segment wing” is produced by cutting a whole wing (1301) between the second and third segments. The first and second segments (drummette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.</p>	
	<p><i>1307 First and second segment wings (Disjointed wings)</i></p> <p>“First and second segment wings” are produced by cutting a whole wing (1301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments. First and second segment wings consist of approximate equal numbers of first and second segments packaged together.</p>	






	<p><i>1401 Stripped lower back</i></p> <p>A “stripped lower back” is produced by cutting along the pelvic bones to separate the legs from the back half (0401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.</p>	
	<p><i>1402 Lower back</i></p> <p>A “lower back” is produced by cutting a back half (0401) through the joint between the femur the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.</p>	
	<p><i>1403 Upper back</i></p> <p>An “upper back” is produced by cutting a front half without wings (0302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.</p>	
	<p><i>1404 Whole back</i></p> <p>A “whole back” is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.</p>	
	<p><i>1501 Tail</i></p> <p>A “tail without an oil gland” is produced by cutting the carcass between the joint connecting the vertebrae (back bones) and the coccygeal vertebra (tail bones). The carcass and oil gland are removed. The tail without oil gland consists of the tail bones with attached meat and skin.</p>	





	<p><i>1601 Neck</i></p> <p>A “neck” is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and/or skin.</p>	
	<p><i>1701 Head</i></p> <p>A “head” is produced by cutting the carcass at the upper neck and removing the carcass. The head consists of the skull bones and contents with attached beak, meat, and skin.</p>	
	<p><i>1702 Head without tongue</i></p> <p>A “head without tongue” is produced from a head (1701) by removing the tongue. The head without tongue consists of the skull bones and contents with attached beak, meat and skin. The tongue is not attached.</p>	
	<p><i>1703 Head with half-neck</i></p> <p>A “head with half-neck” is produced from a whole bird without giblets (0102) by cutting at the half of neck. The whole bird without giblets with half neck (0105) is removed. The head with half-neck consists of the skull bones, beak and a portion of neck with meat and skin. The tongue may or may not be attached.</p>	
	<p><i>1704 Tongue</i></p> <p>A “tongue” consists of the tongue blade with the hyoid bones (less the stylohyoid). The larynx, three tracheal rings, lymph nodes, salivary glands, fat and associated fat on the lateral and ventral surface of the tongue must be trimmed.</p>	
	<p><i>1801 Processed paws</i></p> <p>A “processed paw” is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nail sheaths, thin yellow epidermal skin covering the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.</p>	
	<p><i>1802 Processed feet</i></p> <p>A “processed foot” is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nail sheaths and thin yellow epidermal skin covering the foot are removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.</p>	



	<p><i>1803 Unprocessed paws</i></p> <p>An “unprocessed paw” is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.</p>
	<p><i>1804 Unprocessed feet</i></p> <p>An “unprocessed foot” is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.</p>
	<p><i>1901 Processed gizzards</i></p> <p>The “processed gizzard” is removed from a carcass body cavity. Gizzards are cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.</p>
	<p><i>1902 Butterfly-cut gizzards</i></p> <p>The “butterfly-cut gizzard” is removed from a carcass body cavity. Gizzards are cut open horizontally and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The butterfly-cut gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.</p>
	<p><i>1903 V-style cut gizzards</i></p> <p>The “v-style cut gizzard” is removed from a carcass body cavity. Gizzards are cut open vertically and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.</p>
	<p><i>2001 Liver</i></p> <p>The “liver” is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish coloured organ with one or more lobes that is irregular in shape and size.</p>
	<p><i>2101 Hearts, cap-off</i></p> <p>The “cap-off heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood.</p>
	<p><i>2102 Hearts, cap-on</i></p> <p>The “cap-on heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are not removed. The cap-on heart consists of a single muscular piece that circulates blood with associated heart tissue.</p>

	<p><i>2201 Testes</i></p> <p>“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male duck reproductive organs.</p>
	<p><i>2301 Breast skin</i></p> <p>“Breast skin” consists of the exterior layer of tissue that encloses the breast area from a carcass, whole breast, or split breast. The neck skin is not present.</p>
	<p><i>2302 Thigh/leg skin</i></p> <p>“Thigh/leg skin” consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.</p>
	<p><i>2303 Body skin</i></p> <p>“Body skin” consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.</p>
	<p><i>2304 Neck skin</i></p> <p>“Neck skin” consists of the exterior layer of tissue that encloses the neck area of a carcass.</p>
	<p><i>2401 Abdominal (leaf) fat</i></p> <p>“Abdominal (leaf) fat” consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.</p>
	<p><i>2501 Cartilages</i></p> <p>“Cartilages” include thoracic cartilage and patella cartilage.</p>
	<p><i>3001 Two-product combinations (2-product combo)</i></p> <p>A “two-product combination” consists of two duck parts (e.g. drumsticks and thighs) or products (e.g. gizzards and livers) that are packaged together or packed in the same package or shipping container.</p> <p>When placing an order, indicate in writing the product/part code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers).</p>

	<p><i>3002 Three-product combinations (3-product combo)</i></p> <p>A “three-product combination” consists of three duck parts (e.g. drumsticks, thighs and wings) or products (e.g. necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.</p> <p>When placing an order, indicate in writing the product/part code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks and 2 wings, per 1 thigh, or equal proportions (1:1:1) of necks, gizzards and livers).</p>
	<p><i>3003 Four-product combinations (4-product combo)</i></p> <p>A “four-product combination” consists of four duck parts (e.g. breast, drumsticks, thighs and wings) or products (e.g. necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.</p> <p>When placing an order indicate in writing the product/part code for each product to be delivered, and include the product ratio (e.g. equal proportions (1:1:1:1) of breasts, drumsticks, thighs and wings).</p>
	<p><i>4001 Trimmings</i></p> <p>“Trimmings” are produced by removing all small portions of meat from carcasses or parts. The bones are removed. The trimming consists of random size pieces of boneless meat. All trimmings are covered.</p>
	<p><i>4002 Breast trimmings</i></p> <p>“Breast trimmings” are produced by removing small portions of breast meat from breasts from carcasses or parts. The bones are removed. The breast trimming consists of random size pieces of boneless breast meat.</p>
	<p><i>4003 Wing trimmings</i></p> <p>“Wing trimmings” are produced by removing small portions of wing meat from wings from carcasses or parts. The bones are removed. The wing trimming consists of random size pieces of boneless wing meat.</p>
	<p><i>4004 Thigh trimmings</i></p> <p>“Thigh trimmings” are produced by removing small portions of thigh meat from thighs from carcasses or parts. The bones are removed. The thigh trimming consists of random size pieces of boneless thigh meat.</p>
	<p><i>4005 Drumstick trimmings</i></p> <p>“Drumstick trimmings” are produced by removing small portions of drumstick meat from drumsticks from carcasses or parts. The bones are removed. The drumstick trimming consists of random size pieces of boneless drumstick meat.</p>

	<p><i>4006 Ilium meat (Oyster)</i></p> <p>“Ilium meat” consists of the boneless meat adjacent to the ilium bone.</p>
	<p><i>4007 Intestines (Chitterlings)</i></p> <p>The “intestines” are produced by removing the digestive tube from the carcass. The intestines consist of the alimentary canal, which extends from the stomach to the anus, emptied of their content and processed.</p>
	<p><i>4008 Unprocessed blood</i></p> <p>The “unprocessed blood” is produced by removing blood from the live duck during bleeding. The unprocessed duck blood consists of the blood cells, blood plasma, and other contents. The blood may or may not be coagulated.</p>
	<p><i>4009 Processed blood</i></p> <p>The “processed blood” is produced by removing blood from the live duck during bleeding and heating in a boiling water bath. The processed blood consists of denatured blood cells, blood plasma, and other contents.</p>