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Steering Committee on Trade Capacity and Standards
Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat
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Item 4 of the provisional agenda
Revision of standards

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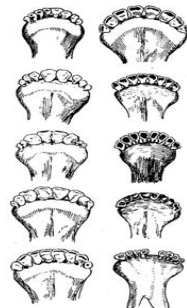
The following comments were submitted by the Ministry of Agriculture, Forestry and Rural Development (Animal Production Division) - UNMIK Kosovo.¹

Recommendations

In all standards it is best to introduce the pH of the meat as a criterion for assessing the freshness of the meat. I find that during the control of the pH meat as a parameter for the assessment of fresh meat is very important and in the practical sense it is realized very easily;

For slaughter sheep classification standards according to table 3.5.2, Ovine category, in the current standard, it is good that the teeth description for Young lamb, Lamb, Hogget, Mutton, Ewe mutton, Wether mutton and Ram is also illustrated with dental photos / figures. This will help in evaluating the age of slaughtered animals and drafting standards in the form of legislation and³. For the description of the Neck, as part of the carcass, I propose, to be defined referring to the Neck rings, actual standards 5020 Neck: from the atlas to the first thoracic ring.

Figure: Animal teeth



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