



Economic Commission for Europe**Steering Committee on Trade Capacity and Standards****Working Party on Agricultural Quality Standards****Specialized Section on Standardization of Meat****Twenty-eighth session**

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Item 4 of the provisional agenda

Revision of the Standard for Porcine meat, carcasses and cuts**Revision of the Standard for Porcine meat, carcasses and cuts****Submitted by the Russian Federation**

The following document is submitted by the Russian Federation for consideration by the Specialized Section. It contains proposals for amendments to the current standard for porcine meat as well as new work in the areas of classification of meat fat (porcine and bovine meat), meat and bone meal quality, and animal protein from bones and other slaughter products.

This document is submitted according to ECE/CTCS/2019/10 section IV, ECE/CTCS/2019/2 Decision 2019-8.6, and A/74/6 (Sect.20) and supplementary information.

1. Marbled pork and revision of pork standards

Background: Pork carcass quality assessment approaches and the related value assessment are in the process of changing in some countries: “the fatter the carcass, the more expensive the carcass”

This is a change from the current approach of: the more muscle tissue, the more expensive the carcass.

In addition, current revisions to the UNECE standard bovine meat included means for measuring muscle tissue colour, fat and marbling. It is proposed to have similar discussion on the inclusion of means for Measuring Muscle Tissue Colour, Fat and Marbling in porcine meat.

2. Quality of porcine and bovine meat fat

Background: In the Russian Federation, the question of quality of meat fat (porcine and bovine) is related to a problem of classification at customs clearance; i.e. when, at the import stage, the fat contains pieces of muscle tissue, the Russian customs authorities classify the product as meat and not as fat.

The delegation from the Russian Federation would like to invite the Specialized Section to discuss:

- how much muscle tissue is fat allowed to contain to be considered fat as opposed meat?
- how much fat content can be in meat?
- When should a product be classified as “fat” and when is a product classified as “meat”?

3. Meat and bone meal quality

Background: The Russian Federation produces meat and bone meal and imports large quantities to produce animal feed. The Russian Federation has a former USSR standard for this product (see <http://docs.cntd.ru/document/1200023768>)

In view of advancing sustainable development, the delegation from the Russian Federation invites the Specialized Section to discuss this subject focusing on the different raw materials, different technological processes, different qualities of the final product, and the different risks associated with the use of the product.

4. Animal protein from bones and other slaughter products

Background: In 2015, the Russian Federation developed a national standard for connective tissue proteins (see <http://docs.cntd.ru/document/1200133729>). The standard was developed with the participation of specialists from Denmark.

The delegation from the Russian Federation would like to propose the development of an international standard based on the Russian national standard.

The international market for these products is growing and contributes to the profitability of livestock and meat production.
