UNECE STANDARD
FOR CHICKEN CARCASSES AND PARTS

United States Comments
On 23 July 2003 Draft

1. Page 2, section 1.3.1.
Recommend changing from "unprocessed" back to **"uncooked."**

In the US, when ingredients are added to raw chicken products, they are considered "processed." However, ALL products in this standard are "uncooked." To avoid confusion, we recommend changing "unprocessed" back to "uncooked."

2. Page 4, Footnote 5.

Revise the legislation for U.S. classes, standards, and grades as follows:

"United States Classes, Standards, and Grades for Poultry AMS 70.200 et **seq., as** available at http://**www.**ams.usda.gov/poultry/standards"

3. Page 5, first sentence in the first paragraph.

Both (quick) frozen styles should be footnoted as follows:

"Poultry carcasses and parts may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick[7]) deep frozen without ice glazing, or individually **(quick[7])** deep frozen with ice glazing."

4. Page 5, Footnote 7.

The US does not require quick freezing times within 5/mm/hour. Revise the footnote as follows:

"**Timelines and temperatures for individually quick deep frozen should conform to relevant legislation of the importing country.**"

5. Page 6, section 3.8.2, category 3:

Revise the category to read as follows:

3	Roasters	Less than 12 weeks of age, tip of sternum is less flexible **(partly ossified)** than for young chicken category

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Page 14, section 4.1:

We strongly recommend changing the order of data field categories for bone and skin from their current positions of 11 and 12 respectively to positions 3 and 4 respectively. We understand the need to harmonize standards across species, but unlike other species, specifying the presence or absence of bone and skin is vital to the process of buying and selling poultry products. Information that is vital or essential to specifying the type of products should be at or near the beginning of the data field.

Change the section and data field sequence to read as follows:

Data field	Description	Section	Code rage
1	Species	3.2	0-9
2	Part/product	3.3	0000-9999
~~11~~ **3**	**Bone**	**3.4**	**0-9**
~~12~~ **4**	**Skin**	**3.5**	**0-9**
~~3~~ 5	Category	3.8.2	0-9
~~4~~ 6	Refrigeration	3.7	0-9
~~5~~ 7	Conformity assessment	3.11	0-9
~~6~~ 8	Production system	3.8.3	0-9
~~7~~ 9	Feeding system	3.8.4	00-99
~~8~~ 10	Slaughter system	3.8.5	0-9
~~9~~ 11	Post-slaughter system	3.8.6	0-9
~~10~~ 12	Quality level	3.6	0-9
~~11~~	~~Bone~~	~~3.4~~	~~0-9~~
~~12~~	~~Skin~~	~~3.5~~	~~0-9~~
13	Added ingredients	3.9	0-9
14	Reserved		000-999

Example:

Frozen whole young chickens with giblets could be characterized by the EAN/UCC chicken product code 70101-10-100500000000-0, indicating the following:

Field 1	Species	= 7 (Chicken)
Field 2	Product	= 0101 (Whole bird (with giblets))
Field 3	**Bone**	**= 1 (Bone -in)**
Field 4	**Skin**	**= 0 (Unspecified)**
Field 5	Category	= 1 (Young Chicken)
Field 6	Refrigeration	= 5 (Frozen)
Field 7	Conformity Assessment	= 0 (Unspecified)

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Field 8	Production system	= 0 (Unspecified)
Field 9	Feeding System	= 00 (Unspecified)
Field 10	Slaughter System	= 0 (Unspecified)
Field 11	Post Slaughter Processing	= 0 (Unspecified)
Field 12	Quality Level	= 0 (Unspecified)
Field 13	Added Ingredients	= 0 (Unspecified)
Field 14	Reserved Codes	= 000