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Council**

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COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat
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Item 4(b) of the provisional agenda

**Chapters 1 to 4 of the proposed layout for the
UNECE Standard for Ovine Carcases and Cuts**

Note by the secretariat: In this document the secretariat presents a proposal for the layout of the UNECE Standard for Bovine Carcases and Cuts. The text has been reorganised to avoid duplications and to integrate the general requirements with the ovine specific text, which should make the text easier to read and to use. Some additional editorial changes might be necessary to align the standard with the bovine standard.

UNECE STANDARD FOR OVINE CARCASES AND CUTS

1.   INTRODUCTION

1.1   UNECE Standards for Meat

1.1.1   The purpose of this Standard is to facilitate trade by recommending an international language for ovine carcases and cuts marketed as fit for human consumption. This language describes ovine meat items commonly traded internationally and defines a coding system for communication and electronic trade. This document will be updated regularly, therefore 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:

> Agricultural Standards Unit
> **UNECE Trade Division**
> Palais des Nations, CH – 1211 Geneva 10, SWITZERLAND
> Tel: (41) 22 917 2450, Fax: (41) 22 917 0629
> E-mail: agristandards@unece.org

1.1.2   The text of this publication has been developed under the auspices of the Specialized Section on Standardization of Meat of the United Nations Economic Commission for Europe. It is part of a series of meat standards which UNECE has developed or is planning to develop.

The following table gives an overview of the meat species/class categories for which standards exist/or are in different stages of development. The table also contains the species code for use in the UNECE code for meat (see chapter 4).

Meat species/ class category	Use Code in the UNECE code for meat which is defined in section (see chapter 4)	Publication/adoption details
Beef - Bovine	1	Adopted 2000. Second edition editorially revised and corrected published 2003
Veal	2	To be developed
Pork meat - Porcine	3	Adopted 1998.
Sheep meat - Ovine	4	Adopted 2002. The present text is the first edition.
Goat meat - Caprine	5	To be developed
Other Mammalian meats and processed meat products	6	To be developed
Chicken meat	7	Under development, planned for 2004
Turkey meat	8	To be developed
Other poultry products	9	To be developed

1.1.3   Following the recommendation of the Specialized Section, the Working Party on Standardization of Perishable Produce and Quality Development adopted this text at its 58th session (Reference: TRADE/WP.7/2002/9)

1.2   Acknowledgement

The UNECE Specialized Section on Standardization of Meat would like to acknowledge the contributions of the following delegations during the development of this publication:

Argentina	Italy
Australia	Japan
Austria	Lithuania
Bolivia	Netherlands
Brazil	New Zealand
Canada	Paraguay
China	Poland
EAN International	Russian Federation
European Union	Slovakia
Finland	Spain
France	Switzerland
Germany	United Kingdom
Greece	United States of America
Hungary	Uruguay

The UNECE Specialized Section would like to acknowledge the special contribution of AUS-MEAT for providing the photographs in this publication.

1.3   Scope and application

1.3.1   This standard provides a variety of options to purchasers for meat handling, packing and packaging and conformity assessment, which conform to good commercial practice for meat and meat products, intended to be sold in international trade. 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.

1.3.2   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 photographs of carcases and selected commercial cuts to facilitate a better understanding of the provisions with a view to ensuring a wide application in international trade.

1.3.3   It is recognized that additional requirements of food standardization and veterinary control must be complied with to market ovine product across international borders. The standard does not attempt to

prescribe those aspects, which are covered elsewhere, and throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.

1.3.4   The standard contains references to other international agreements, standards and codes of practice which 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 which fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice*, should be consulted as the competent international reference concerning health and sanitation requirements.

2   CONDITION OF THE MEAT

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

2.2   Carcases/cuts must be:

2.2.1   Intact, taking into account the presentation.
2.2.2   Free from visible blood clots, or bone dust.
2.2.3   Free from any visible foreign matter (e.g. dirt, wood, metal particles [1]).
2.2.4   Free of offensive odours.
2.2.5   Free of obtrusive bloodstains.
2.2.6   Free of unspecified protruding or broken bones.
2.2.7   Free of contusions. [2]
2.2.8   Free from freezerburn. [3]

2.3   Cutting, trimming, and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity, and avoid scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone shall be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and surface lymph glands shall be removed.

3   PURCHASER SPECIFIED REQUIREMENTS

The following subsections define the purchaser specified requirements together with their use codes to be used in the UNECE code for bovine carcases and cuts. Provisions 3.1, 3.2 and 3.3 are mandatory, the others are optional.

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[1]   When specified by the purchaser, meat items will be subject to metal particle detection.

[2]   Contusions having a material impact on any product are not permitted.

[3]   Freezer-burn is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), flavour (flavourless), smell (rancid), and / or tactile properties (dry, spongy).

3.1   Species/Class

The code for ovine for data field 1 as defined in 1.1.2 is 4.

3.2   Cut

The cut codes from 0000 to 9999 for data field 7 are defined in Chapter 5.

[Why is this data field 7 here while it is 2 for the bovine standard (there are other differences as well), should we harmonize the numbering?]

3.3   Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Ambient temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

Refrigeration code (Data Field 11)	Category	Description
1	Chilled	Product maintained at not le ss than -1.5°C or more than +7°C at any time following the post-slaughter chilling process.
2	Frozen	Product maintained at not exceeding –12°C at any time after freezing
3	Deep frozen	Product maintained at not exceeding –18°C at any time after freezing.
4	Other	

3.4   Production History

[**Do we need a statement that a traceability system has to be in place for these requirements as in the bovine standard? It seems that in the ovine standard we can code traceability separately but in the bovine standard not because it is required as soon as on of the items under production history is specified.**]

The following categories are provided to enable buyer and seller to specify production history. These provisions are optional, however, the purchaser can require the seller to provide proof (see paragraph 3.5) of documentary procedures for validation purposes.

3.4.1   Origin and traceability systems

Origin refers to the country of origin of the product.

Traceability requires a verifiable method of identification of ovine animals, carcasses, cartons and cuts at all stages of production. The identification data must be applied and recorded correctly guaranteeing a link

between them. If used, traceability procedures must be agreed by the Authority for Conformity Assessment referred to in the General Requirements.

Traceability code (data field 12)	Category	Description
0	Not specified	No origin or traceability specified
1	Origin specified	Origin required.
2	Traceability specified	Traceability required.
3	Origin and traceability specified	Origin and traceability required.

3.4.2   Ovine Category

The standard provides for categorization of ovine meat into the following categories:

Ovine category code (data field 2)	Category	Description
0	Not specified	No category specified.
1	YOUNG LAMB	Young lamb under 6 months of age which does not have any permanent incisor teeth.
2	LAMB	Lamb under 12 months of age which does not have any permanent incisor teeth.
3	HOGGET	A young male or female ovine having one but not more than two permanent incisor teeth.
4	MUTTON	Female or castrated male ovine having more than one permanent incisor teeth.
5	EWE MUTTON	Female ovine having one or more permanent incisor teeth.
6	WETHER MUTTON	Castrated male ovine having one or more permanent incisor teeth.
7	RAM	Adult entire or castrated male ovine having more than one permanent incisor teeth.
8	Other	Other Ovine Categories may be specified using individual country grading criteria.

3.4.3   Production systems

Production system code (data field 3)	Category	Description
0	Not Specified	No system specified.
1	Mainly Indoors	Production methods, which are based on indoors housing. Specific regimes need to be agreed between buyer and seller.
2	Restricted Outdoors	Production methods, which are based on limited access to free movement. Specific regimes need to be agreed between buyer and seller.
3	Pasture	Production methods, which are based access to open land. Specific regimes need to be agreed between buyer and seller.
4	Organic	Production methods, which conform to the legislation of the importing country concerning organic production. Specific regimes need to be agreed between buyer and seller.
5	Other	Can be used to describe any other production system agreed between buyer and seller.

3.4.4   Feeding Systems

Production system code (data field 4)	Category	Description
0	Not specified	No feeding system specified.
1	Milk fed	Feeding systems, which are milk based. Specific regimes need to be agreed between buyer and seller.
2	Grain based	Feeding systems, which are based on grain feeding. Specific regimes need to be agreed between buyer and seller.
3	Forage fed	Feeding systems, which are based on forage feed. Specific regimes need to be agreed between buyer and seller.
4	Other	Any other feeding system.

3.4.5   Slaughter Systems

Slaughter system code (data field 8)	Category	Description
0	Not specified	No slaughter system specified.
1	Kosher	Appropriate ritual slaughter procedures must be satisfied.
2	Halal	Appropriate ritual slaughter procedures must be satisfied.
3	Other	Any other authorized method of slaughter must be specified by seller/buyer.

3.4.6   Post slaughter processing

Post-slaughter processing codes (data field 9)	Category	Description
0	Not specified	No post slaughter system specified.
1	Specified	Post slaughter system specified as agreed between buyer and seller.

NOTE 1: Spinal cord removal: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, where applied. Regulations applicable to spinal cord removal, will specify at what stage the carcase and/or cut must have the spinal cord removed. If required there must be total removal.

NOTE 2: The following list describes some common post slaughter processes that may be agreed between buyer and seller. These requirements are not included in the ovine specific coding.

- Dressing specification
- Electrical stimulation
- Method of carcase suspension
- Neck Stringing
- Chilling regimes
- Maturation process

3.5   Third party certification

3.5.1   In addition to detailed product descriptions, this standard includes an option for purchasers to voluntarily select a conformity assessment authority within each contract. The UNECE secretariat will make the contact details of recognized conformity assessment authorities available on their website at www.unece.org/agr/meat/conformity/conformity.htm

3.5.2   Conformity assessment authorities voluntarily selected by purchasers will apply and / or assign merchandising criteria and assist with resolution of claims in contractual disputes.

3.5.3   Each conformity assessment authority, if selected voluntarily in a contractual agreement, will be wholly responsible for third party assessment of compliance with the standards detailed herein, based on that authorities` operating methodology. Additionally, voluntarily selected authorities can determine characteristics to be utilized for merchandising criteria on the part of the purchaser based on standards and methodology specific to that authority under secondary lists of merchandising options, contained in this document, that are related to palatability, yields, or other quality/ value related characteristics of the product.

3.5.4   If dispute resolution is considered important between trading partners and is addressed and included as part of the contractual language between traders, purchasing entities first can voluntarily select a conformity assessment authority that will have the final responsibility for determining compliance of a product with the contractual agreement based on the standards contained herein, inclusive of any additional requirements specified in the contract.

3.5.5   Conformity assessment for compliance can voluntarily be mandated at the point of origin, prior to shipping, or can be obtained strictly on an "as-needed" basis to resolve a contractual dispute. When a claim is filed against a supplier, the parties should be obligated to comply with the findings of their voluntarily selected third party conformity assessment authority if such an authority is designated at the time of contract initiation.

3.5.6   If an authority for determining compliance is voluntarily selected by the purchasing entity, that purchasing entity also will have access to additional services or procedures provided by that specific authority, e.g., carcase classification and certification services, quality systems certification services, etc.

3.5.7   Suppliers in some nations may be required to submit product or management systems for certification based on the laws and regulations of their country. Such mechanisms for conformity assessment should be selected by the purchasing entity in the contractual language as the authority option for binding conformity assessment.

3.5.8   Use codes

Certification codes (data field 5)	Category
0	Not specified
1	Specified

3.6   Fat limitations and evaluation of fat thickness in certain cuts

3.6.1   The purchaser can specify the maximum fat thickness of carcases, sides and cuts. Allowable fat limitations are as follows:

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	0 - 3 mm maximum fat thickness or as specified
4	3 - 6 mm maximum fat thickness or as specified
5	6 - 9 mm maximum fat thickness or as specified
6	9 - 12 mm maximum fat thickness or as specified
7	12-15 mm maximum fat thickness or as specified
8	15mm and over or as specified
9	Other

[CHECK RELEVANCE OF THE TEXT FOR OVINE, ESPECIALLY PHOTO AND FIGURES

3.6.2   Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Beveled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

-       Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.

-       Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

[NEW Figure 1 needed specific for Ovine Meat]

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 19 mm/ 3/4" in width is considered (known as bridging; See Figure 1). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; See Figure 1).

However, when fat limitations for Peeled/Denuded[4] or Peeled/Denuded, Surface Membrane Removed[5] are

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[4]   Peeled/Denuded – The term "Peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed with remaining

specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.]

3.7   Ovine grading systems [Do we need something like this for bovine?]

The coding system offers the possibility for purchasers to specify a grading/ classification system.

Ovine grading system code (data field 6)	Category	Description
0	Not specified	No grading system specified.
1	AUS-MEAT carcase classification system	For more information on individual grading systems contact the appropriate standardization authority, or Agricultural Standards Unit **UNECE Trade Division** Palais des Nations, CH – 1211 Geneva 10, SWITZERLAND E-mail: agristandards@unece.org
2	Meat New Zealand carcase classification system	
3	EUROP carcase classification system	
4	USDA LAMB grading system	
5	Others as specified	

3.8   Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Specific requirements regarding colour and pH if required need to be agreed between buyer and seller and are not provided for in the coding system.

"flake" fat not to exceed 1.0 inch (2.5cm) in the longest dimension and/or 0.125 inch (3mm) in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cuts seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat not to exceed 1.0 inch (2.5cm) in any dimension and/or 0.125 inch (3mm) in depth at any point.

[5]   Peeled/Denuded, Surface Membrane Removed – When the surface membrane ("silver" or "blue tissue") is required to be removed (skinned), the resulting cut surface shall expose at least 90 percent lean with remaining "flake" fat not to exceed 0.125 inch (3mm) in depth.

3.9 **Weight ranging of Carcases / cuts.**

Weight range code (data field 13)	Category	Description
0	Not specified	no range required
1	Specified	Range required

3.10 **Packing, storage, and transport**

3.10.1 Description and provisions

The packaging (or prepackaging) is the primary covering of a product and must be of food grade materials. The packing is the secondary covering containing the packaged products. During the storage and transport, the meat must be packaged to the following minimum requirements:

Carcases and quarters
- Chilled with or without packaging
- Frozen / deep frozen packed to protect the products

Cuts - Chilled
- I.W. (Individually wrapped)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VP)
- Modified atmosphere packaging (MAP)
- Other

Cuts - Frozen / deep frozen
- I.W. (Individually wrapped)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the meat (chilled, chilled in a modified atmosphere, frozen, or deep-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)*.

3.10.2 Codes

Packing code (data field 14)	Category
0	**Not specified**
1	Carcases, halve carcases and quarters – without packaging
2	Carcases, halve carcases and quarters – with packaging
3	Cuts – I.W. (Individually Wrapped)
4	Cuts – Bulk packaged (plastic or wax-lined container).
5	Cuts – Vacuum-packed (VAC)
6	Cuts – Modified Atmosphere Packed (MAP).
7	Cuts – Other.

3.11 Labelling information to be mentioned on or fixed to the marketing units of meat

3.11.1 Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels, as designated by an "x", for unpackaged carcases, quarters, and cuts, and for packaged or packed meat items.

Labelling information	Unpackaged carcases, quarters and cuts	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Details of packer or retailer		X [6]
Quantity (number of pieces)		X [1]
Net weight		X [1]

3.11.2 There are also several other production, processing and quality factors that may need to be listed on the product label or associated documentation, amongst which are:

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[6]   This information can also be provided in accompanying documentation.

♦   pH, lean and fat colour
♦   production and processing systems
♦   classification / grading
♦   slaughtering procedures
♦   characteristics of the livestock, production and feeding systems

4   OVINE SPECIFIC CODING

4.1   UNECE code for ovine carcases and cuts

The UNECE ovine code has 15 fields and 20 digits and is a combination of the use codes defined in chapter 3.The following table indicates how the different data fields are put together as well as their used code range.

[This table should be aligned with the one for bovine as far as possible.]

Data Field	Data Field Description	Code Range	Range used
1 (mandatory)	Ovine Species/Class (see 3.1)	0 – 9	4
2	Ovine category (see 3.4.2)	0 – 9	0 – 8
3	Production systems (see 3.4.3)	0 – 9	0 – 5
4	Feeding system (see 3.4.4)	0 – 9	0 – 4
5	Third party certification (see 3.5)	0 – 9	0 – 1
6	Ovine grading system (see 3.7)	0 – 9	0 – 5
7 (mandatory)	Cut (see chapter 5)	0000 – 9999	0000 – 9999
8	Slaughter Systems (see 3.4.5)	0 – 9	0 – 3
9	Post slaughter processing (see 3.4.6)	0 – 9	0 – 1
10	External Fat (see 3.6)	0 – 9	0 – 9
11 (mandatory)	Refrigeration (see 3.3)	0 – 9	1 – 4
12	Origin and traceability systems (see 3.4.1)	0 – 9	0 – 3
13	Weight Range (see 3.9)	0 – 9	0 – 1
14	Packing (see 3.10)	0 – 9	0 – 7
15	Reserved	000 – 999	None

4.2   Example for the UNECE Ovine Code

The following example describes a chilled, vacuum packaged, rack that was third party certified, trimmed to 3-6 mm max fax thickness and weight range specified from a lamb that was pasture raised, forage fed and had origin specified.

This item would have the 20- digit code: 42331049320041115000

Field 1 Species = 4 (Ovine)
Field 2 Category = 2 (Lamb)
Field 3 Production methods = 3 (Pasture)
Field 4 Feeding system = 3 (Forage)
Field 5 Third party certification = 1 (Specified)
Field 6 Country grading system = 0 (Not specified)
Field 7 Sub-primal cut = 4932 (Rack)
Field 8 Slaughter systems = 0 (Not specified)
Field 9 Post Slaughter Processing = 0 (Not specified)
Field 10 External fat = 4 (3-6 mm max. fat thickness)
Field 11 Refrigeration = 1 (Chilled)
Field 12 Origin and traceability systems = 1 (Origin specified)
Field 13 Weight range = 1 (Specified)
Field 14 Packing = 5 (Cuts-vacuum packaged)
Field 15 Reserved codes = 000

4.3. EAN·UCC CODIFICATION SYSTEM

4.3.1 Purpose of the EAN•UCC System

The system is widely used in the world to enhance communication between buyers and sellers and third party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by EAN International, together with national EAN coding authorities around the world, and by the Uniform Code Council (UCC) in the USA and Canada.

The system is designed to overcome the limitations of using company, industry or country specific coding systems and to make trading more efficient and responsive to trading partners. The use of the EAN•UCC System improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying goods, services and locations.

It is also used in electronic data interchange (EDI). EAN/UCC codes can be represented by data carriers (e.g. bar code symbols) to enable electronic reading wherever required in the trading process.

Contact addresses for EAN•UCC System details:

EAN International	**Uniform Code Council (UCC)**
145 rue Royale	Princeton Pike Corporate Centre
B-1000 Brussels	1009 Lenox Drive, suite 202
Belgium	Laurenceville
	New Jersey 08648
Tel: +32-2-227 10 20	USA
Fax: +32-2-227 10 21	Tel: +1-609-620 0200
e-mail: info@ean.be	Fax:+1-609-620 1200

4.3.2   Use of the UNECE Ovine code in the EAN•UCC system

EAN•UCC system uses Application Identifiers as prefixes to identify the meaning and format of the data that follows it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE code defined in section 4.1 has been assigned the EAN•UCC Application Identifier **(7002)** in the UCC/EAN -128 standard.

Example 1:

(01)   91234567890121   **(3102)**   000076   **(7002)**   42331049320041115000   **(15)**   19990801
(10) 000831

(01)   Global Trade Item Number (GTIN)
(3102)   Net Weight, kilograms
(7002)   UNECE Standard code
(15)   Use by date
(10)   Batch number

[new barcode needed]

Example 2:

(01) 99312345678917 **(3102)** 004770 **(13)** 000105 **(21)**12345678

(01)   Global Trade Item Number (GTIN)
(3102)   Net Weight, kilograms
(13)   Slaughter/Packing Date
(21)   Serial Number

Other data, such as the UNECE Ovine Code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI - EANCOM8 messages).

[new barcode needed]

4.3.3   Application of the system in practice

[Associated pictures are to be included in the final document]

(1)   The customer orders, using the UNECE Standard for Ovine Carcases and Cuts coding scheme.

[picture]

(2)   On receipt of the order, the supplier translates the UNECE codes into its own trade item codes (i.e., Global Trade Item Number).

[picture]

(3)   The supplier delivers the order to the customer. The goods are marked with the UCC/EAN-128 bar code standard.

[picture]

(4)   The customer receives the order and the UCC/EAN-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

[picture]

(5)   The physical flow of goods, marked with EAN.UCC standards, may be linked to the information flow using electronic data interchange (EDI – EANCOM® messages).

[picture]