



Specialized Section on Standardization of Meat

**Report on progress, by Mr. Ian King
(Chair)**

Seventy-first session WP.7, agenda item 3
Geneva 2-4 November 2015



UNECE

Specialized Section on Standardization of Meat – progress in 2015

- **Attendance**
 - 45 participants from the public and private sector
 - Many international organizations including Codex Alimentarius Commission, WTO, WHO, ITC, ISO,
 - Private sector organizations including GS1 Global Office; AUS-QUAL Pty Ltd, International Meat Secretariat, Global Food Safety Initiative/The Consumer Goods Forum
- **Cooperation with Codex Alimentarius Commission**
 - Decided to include, where applicable, references to Codex food safety standards in UNECE's meat standards or on UNECE's meat standard Internet page (the modalities to be defined)
- **Symposium (Second UNECE Symposium on Meat: “Public meets/meats private” focusing on public and private food safety standards and verification systems, and the link to quality standards)**
 - Format of organizing half day symposia has proven to be an effective and attractive means to adding substance and value to the group and attracting more and new participants
 - A third symposium will be organized in 2016

Specialized Section on Standardization of Meat – progress in 2015

- **New and revised standards**

- Revised the **UNECE STANDARD FOR EDIBLE MEAT CO-PRODUCTS**
- Included a **LIST OF EXAMPLES FOR PROCESSED POULTRY MEAT** as an annex to the 2014 Standard
- Amended the **UNECE STANDARD FOR BOVINE MEAT** and included a new cut description

The three revisions and amendments are submitted to the Working Party for adoption.

- **Further discussions on standards**

- Processed bovine meat products – postponed the elaboration of a new draft standard
- Deer Meat– review of illustrations and photos postponed to 2016

Specialized Section on Standardization of Meat – progress in 2015

- **Eating quality**

- Preliminary work on possible integration of eating quality into the Specialized Sections' work started in 2014.
- At 2015 session, an informal working group (with participants from 6 countries who met several times over the year) presented draft proposal on possible future work; i.e. creation of a scientific reference group and a proposal for sharing of research data on meat eating quality via a cooperative structure possibly hosted by UNECE.
- Currently, most important are the collection, storing and sharing of data in a neutral forum such as UNECE. Eventually a new grading model could be the result of the current research.
- **The Specialized Section therefore recommended the establishment of a scientific reference group within its structure to work on collaborative management of pooled international data on eating quality research; the development of a uniform methodology, and links to other groups within UNECE.**
- In just 1 month, 18 participants have already expressed their interest in becoming part of this group.

Specialized Section on Standardization of Meat – progress in 2015

- **Food waste**

- Very detailed discussions as well as presentations of national programmes to avoid food loss and waste along the meat supply chain.
- Conclusion: In the meat industry little waste occurs in the production phase; most waste occurs at the distribution and consumer end.
- This led to the conclusion that many of the products already traded internationally and are or could be used by the agro industry) required closer control and quality parameters.
- **It was therefore decided to develop for the 2016 session a new draft standard for co-products from slaughter and processing (e.g. blood or other products to be identified)**

Symposium: Public meets/meats private

Focus: Food safety verification programmes and standards

28 September 2015

15:00 – 15:15

Opening



Opening address

Ms. Virginia Cram-Martos

Director, Economic Cooperation and Trade, Division, UNECE

Introduction

By chairpersons

15:15 – 16:15

The private sector - food safety and verification programmes



The session will outline private food safety standards and verification programmes as well as their use by industry.

Ms. Veronique Discours-Buhot

Director, Global Food Safety Initiative (GSFI)

Ms. Dr. Angie Siemens

Vice-President Food Safety, Quality and Regulatory, Cargill

16:15 – 17:45

The public sector and CODEX - interaction of private programmes with public sector and international standards.

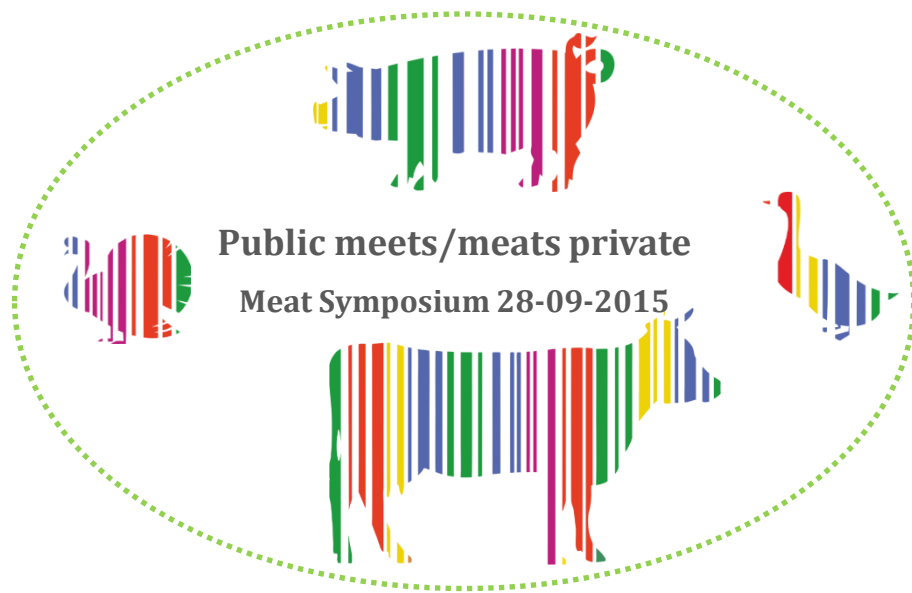


The session will discuss how private and public sector food safety regulations, especially Codex Alimentarius standards interact with private food safety programmes.

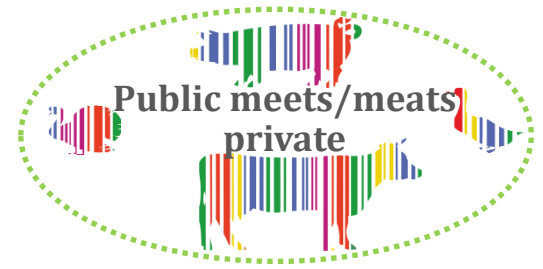
Mr. Tom Heilandt

Secretary of the Codex Alimentarius Commission

17:45 – 18:00 **Wrap-up and Recommendations by the Chairpersons**

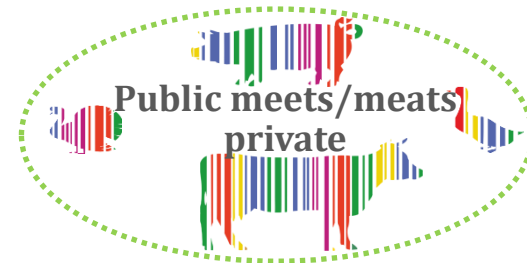


Summary of discussions



- **Food safety in meat is today seen as a shared responsibility – not a marketing tool**
- In food safety there is little concern about the separation of private and public interests. All actors stand to win or lose together (food safety scandals affect the whole sector).
- Industry wants food safety standards to be science based, to avoid a value-based discussion.
- Private food safety standards can be developed much faster than Codex standards but are often more stringent. Private collective standards, including the GFSI guidance document, are largely building on Codex Alimentarius standards.
- Growing concern was expressed for increased food fraud and the need to provide guidance on assessing vulnerability, risk and avoidance.

Conclusions



- Strong need for more cooperation between public and private sector parties involved in standard setting and willingness to do so.
- Recognition that no single player (public or private) can take on the role and responsibility for all areas of food safety and quality.
- Need to ensure that UNECE and other relevant standards remain relevant in this highly dynamic and rapidly changing landscape of food safety descriptions and labelling.



Future work in 2016

- **Development of a new standard for co-products from slaughter and processing (e.g. blood or other products to be identified)**
- **Revisions to existing standards for:**
 - Eggs and egg products
 - Retail meat cuts – lamb and veal
 - Duck and goose
- **Addition of photos to existing standards:**
 - Edible meat co-products (photos)
 - Deer meat (photos and skeletal diagrammes)
- **Eating quality**
 - Review of the proposals by the newly established scientific reference group and discussion on further future work



Thank you

Ian King

Chairman Specialized Section on
Standardization of Meat