

Specialized Section on Standardization of Meat (GE.11)

Ovine Standard Review 2024



Rapporteurs Group

Ovine Standard Review 2024



Standards Review

The objective of the Rapporteurs group was to:

1. Review the current UNECE Ovine Standard for Carcasses and Meat Cuts.
2. Identify opportunities to update components of the Standard.
3. Propose updates and amendments based on current industry trade.

Meetings were held on:

- 19 March 2024
- 22 April 2024
- 29 May 2024

Ovine Standard Review 2024



Rapporteur Group

Consists of subject matter experts from the following countries:

- USA – Bucky Gwartney
- France – Alix Neveu
- Uruguay – Natalia Barsanti
- Australia – Stephen Crisp
- Serbia – Vladimir Tomovic
- Malta – Stefan Cachia
- Russia – Oksana Kuznetsova and Anastasia Semenova

Ovine Standard Review 2024



Focus of review as determined by the Group

Focus points for the review:

1. 3.5.2 - Review Ovine Categories to ensure alignment with international trade.
2. 3.5.3 and 3.5.4 - Review Production and Feeding systems to ensure descriptions align with current international trade.
3. 3.8 - Investigate and develop a base Meat Quality Standard for Sheepmeat.
4. 5.4 - Review Sheepmeat products and put forward and new inclusions based on global trade.
5. Publish the Harmonized Commodity Descriptions and Coding System. This includes the Multilingual index of products.

A person wearing a white lab coat, a blue apron, and a hairnet is working on a large animal carcass. The person is using a tool to cut the meat. The carcass is hanging from a hook. The background shows other carcasses hanging from hooks.

3.5.2 - CARCASS CATEGORIES

Ovine Standard Review 2024



3.5.2 - Ovine Category

Determined by

1. Sex
2. Dentition

Ovine category code (data field 5)	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	Code not used	
9	Other	

3.5.2 - Ovine Category

Proposal

- Review Hogget category and look at alternative (common) description.
- Terms discussed included “Yearling Sheepmeat”

For consideration

- Continue to review throughout the upcoming year.

A rack of raw lamb ribs is the central focus, resting on a thick, rustic wooden cutting board. The ribs are arranged in a fan shape, showing the individual bones and the surrounding meat. To the left of the ribs lies a large, heavy-duty cleaver with a dark metal blade and a wooden handle. Scattered around the base of the ribs and the cleaver are several coarse salt crystals. A fresh sprig of rosemary is placed to the right of the ribs. The background is a dark, textured surface, possibly a countertop or table, which makes the wooden board and the raw meat stand out. The lighting is dramatic, highlighting the textures of the meat, wood, and salt.

PRODUCTION SYSTEMS

3.5.3 - Production Systems

- Purchaser specifies production system
- Must meet regulations of importing country, if none exists use the regulation of the exporting country

Production system code (data field 6)	Category	Description
0	Not specified	No system specified
1	Mainly indoors	Production methods that are based on indoor housing
2	Restricted outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based on access to open land
4	Organic	Production methods that are conform to the legislation of the importing country concerning organic production
5 - 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

For consideration

No additions required here due to production systems covered under the current standard

3.5.4 - Feeding Systems

- Purchaser specifies Feeding system
- Must meet regulations of importing country, if none exists the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	Category	Description
0	Not specified	No system specified
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet, with some grain supplement
3	Exclusively forage fed	Forage is the only component of the diet
4	Milk fed	Feeding system based on mother's milk
5	Formula fed	Feeding systems that are milk or milk substitute based
6 - 8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller

For consideration

No additions required here due to ruminant feeding systems covered under the current standard

- **Raise without Hormonal Growth Promotants (HGP)** – *Livestock have never been treated with HGPs*
- **Raised without Antibiotics** – *Livestock have never been treated with antibiotics.*

Ovine Standard Review 2024



New Section – Livestock Treatments

Proposal

- Incorporate “Free Range” into feeding systems
- Incorporate a new section 3.5.5 – Livestock Treatments
- Include common claims used in International
- Trade not currently catered for.
- HGP Free and Antibiotic Free.

3.5.5 Livestock Treatments

<i>Treatment system code (data field 7b)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	HGP Free	Livestock have never been treated with Hormonal Growth Promotants (HGP)
2	Antibiotic Free	Livestock have never been treated with antibiotics.
3	HGP & Antibiotic free	Livestock have never been treated with HGPs and antibiotics.
4 – 8	Codes not used	
9	Other	Any other Livestock treatments as specified by seller and buyer

For consideration

- Livestock Treatments - Utilise existing “field not used” 7b



3.8 SHEEPMEAT EATING QUALITY

Ovine Standard Review 2024



Section 3.8 – Meat and Fat Colour and pH

- The working group investigated the latest science relating to Sheepmeat eating quality.
- It focussed on known indicators to improve sheepmeat eating quality. In this case pH.
- Reviewed the current science relating to pH/temperature management of Sheepmeat.



Ovine Standard Review 2024

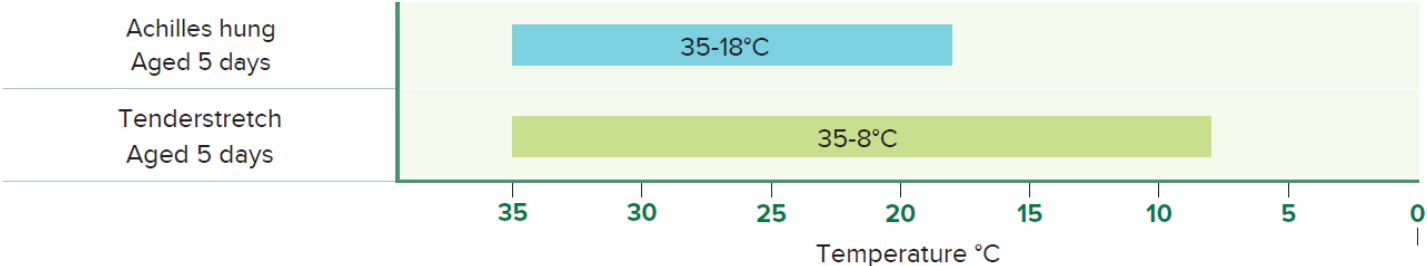
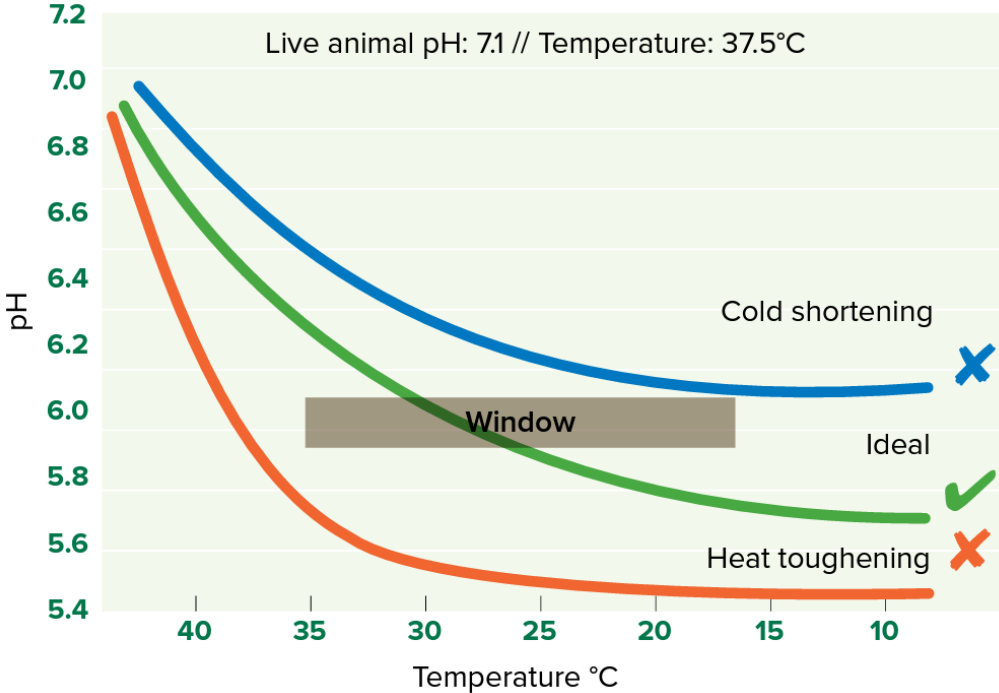
Sheepmeat Eating Quality - pH/Temperature window

- The pH/temperature window is the relationship between the pH decline and temperature decline that optimises eating quality.
- Dependent on the type of hanging method used and the days ageing.



Ovine Standard Review 2024

Sheepmeat Eating Quality - pH/Temperature window

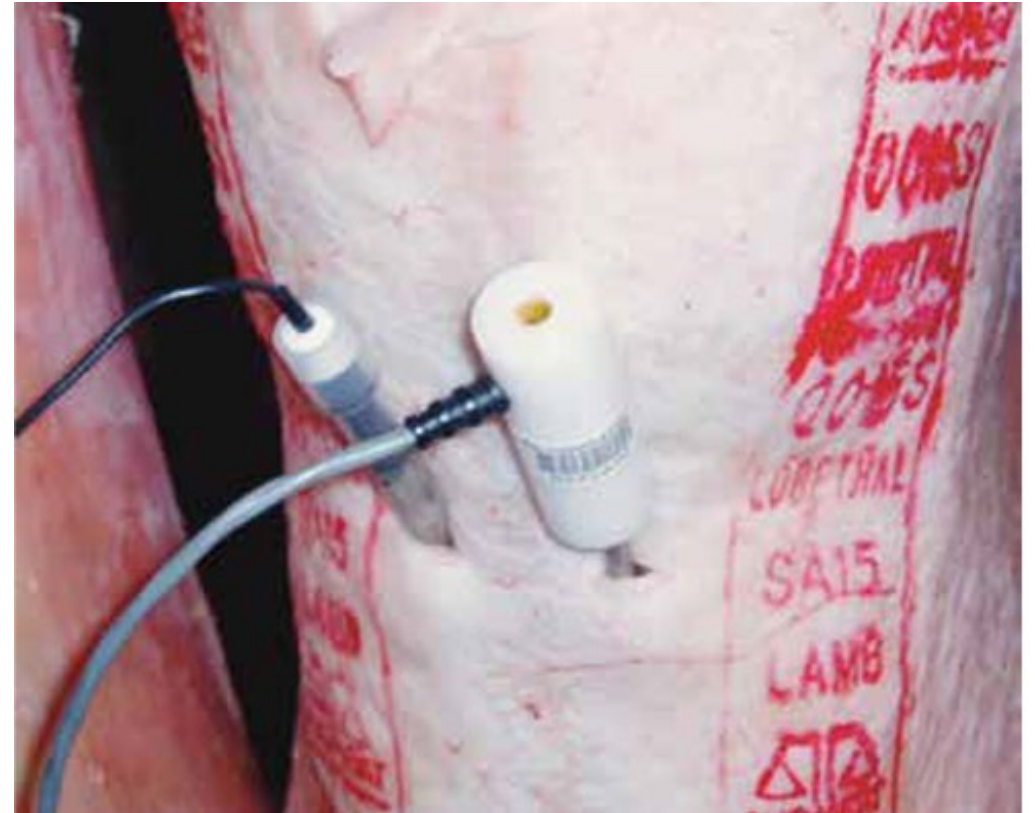


Ovine Standard Review 2024

Sheepmeat Eating Quality - pH/Temperature window

The three (3) key areas affecting performance

1. Glycogen pre-slaughter
2. Electrical Stimulation
3. Slaughter floor and chilling



pH/Temperature readings are taken in the loin every 2 hour to ensure window conformance

Section 3.8 – Meat and Fat Colour and pH

Proposal

- Re-name 3.8 to **pH (Eating Quality)**
- Revised text accordingly
- Incorporate best practice pH/Temperature windows

For consideration

- Additional data field required
- Include as guideline only

3.8 pH (eating quality)

A key factor in ovine eating quality is the temperature at which a carcase enters rigor (pH 6.0) post-slaughter. If the carcase temperature falls too quickly before the carcase enters rigor (pH 6.0), then cold shortening may result, leading to increased toughness. Electrical stimulation provides a method for accelerating the fall of pH. When applied and monitored appropriately, Electrical stimulation will ensure muscles enter rigor (pH 6.0) at a temperature that will avoid cold shortening and hence maximise eating quality.

pH and temperature measurements are to be taken at the caudal end of the loin (*M. longissimus thoracis* or commonly referred to as the *M. longissimus dorsi*). The readings are taken simultaneously, with the measurement of pH recorded to two (2) decimal places and temperature to one (1) decimal place.

Specific requirements in relation to eating quality must be agreed to between the buyer and the seller.

<i>Eating Quality range code (data field 11b)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	pH – Rigor relationship (Achilles Hang)	Carcases enter rigor (pH 6.0) between 18-35°C
2	pH – Rigor relationship (Tenderstretch)	Carcases enter rigor (pH 6.0) between 8-35°C
3 – 9	Codes not used	

A rack of raw lamb ribs is the central focus, resting on a thick, rustic wooden cutting board. The ribs are arranged in a fan shape, showing the individual bones and the surrounding meat. To the left of the ribs lies a large, heavy-duty cleaver with a dark metal blade and a wooden handle. Scattered around the base of the ribs and the cleaver are several coarse salt crystals. A fresh sprig of rosemary is placed to the right of the ribs. The background is a dark, textured surface, possibly a countertop or table, which makes the wooden board and the raw meat stand out. The lighting is dramatic, highlighting the textures of the meat, wood, and salt.

5. MEAT PRODUCTS

Ovine Standard Review 2024

Section 5. Carcasses and Cut Descriptions

- Review conducted on current products.
- Identified additional commonly exported products.
- Put forward recommendations to be included to Carcass and Cut Descriptions.



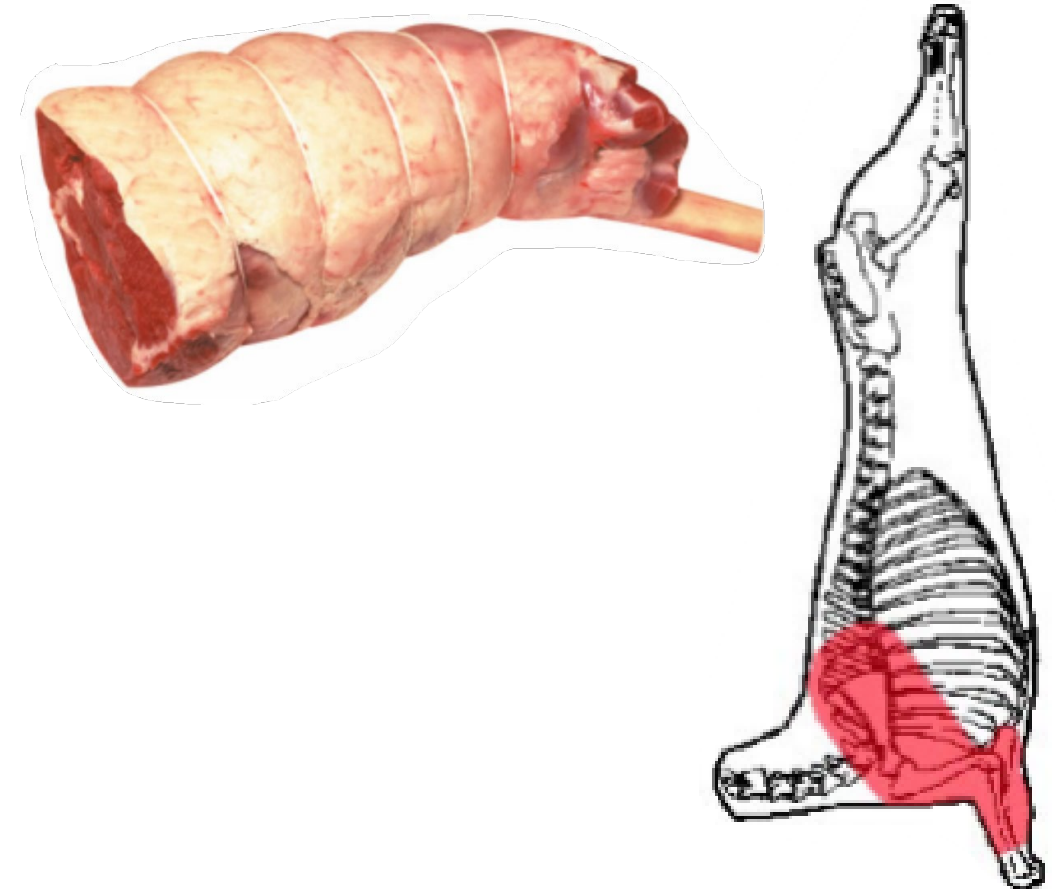
Section 5. Carcasses and Cut Descriptions

Bone In – Shoulder Arm Bone

Item 4994

A Shoulder Arm Bone is prepared from a Forequarter by removal of the Shoulder Blade (4980). The scapular bone, humerus bone and associated internal fat are removed. The shank (ulna & radius) can be frenched if specified.

Alternative description: Easy Carve Shoulder

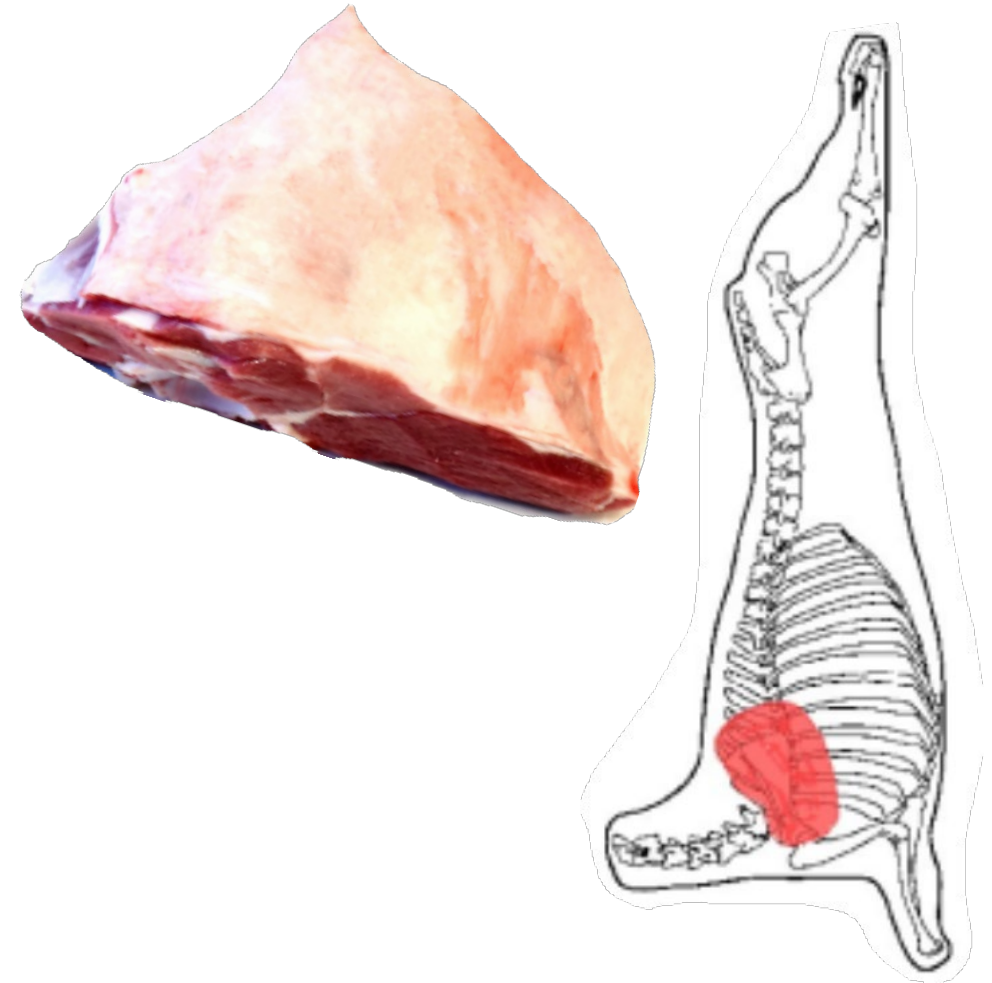


Section 5. Carcasses and Cut Descriptions

Bone In – Compact Shoulder Roast

Item 4997

The Compact Shoulder Roast is prepared from a forequarter by removing the neck at the first rib, trimming off the breast bone and removing the 4 rib Shoulder Rack. A straight cut through the joint between the scapula and the humerus removes the product from the Round Bone Piece (item 4998).

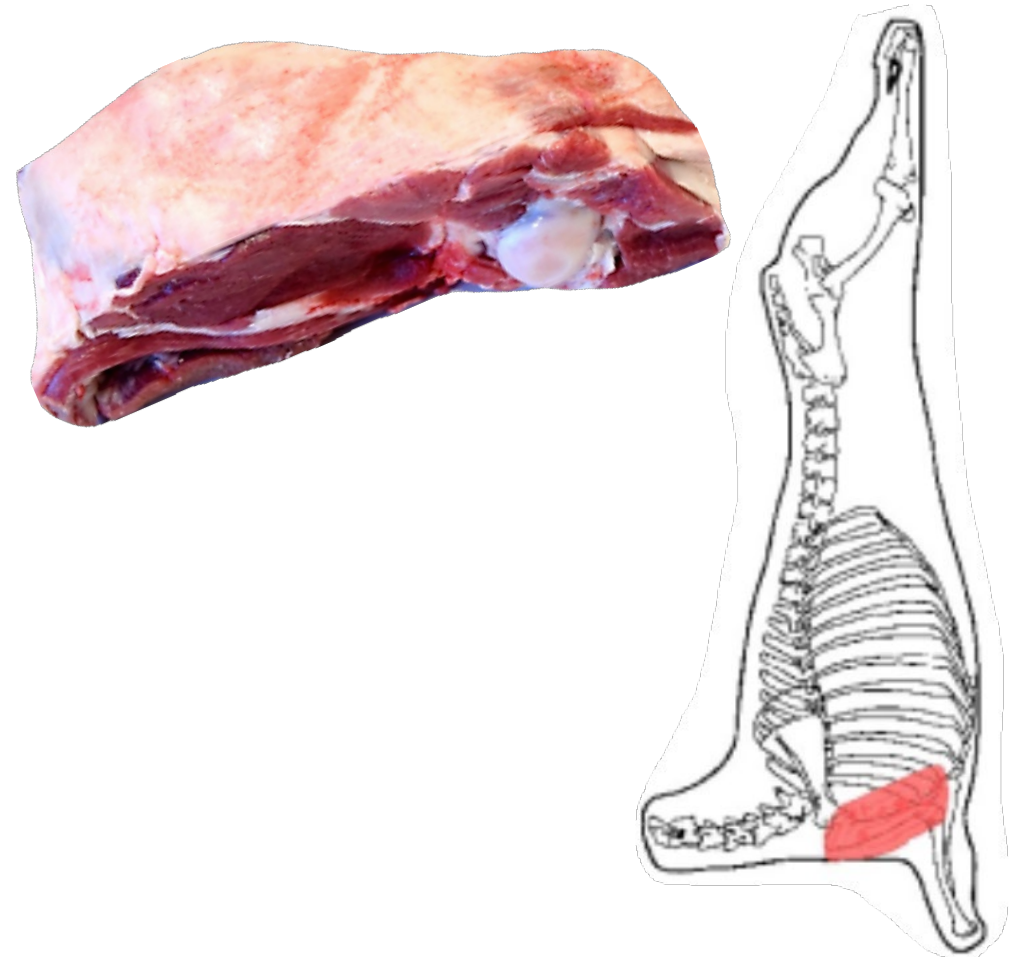


Section 5. Carcasses and Cut Descriptions

Bone In – Round Bone Piece

Item 4998

The Round Bone piece is prepared from a forequarter by trimming off the breastbone and removing the 4 rib shoulder rack. A straight cut through the joint between the scapular and the humerus removes the Round Bone piece from the Compact Shoulder Roast. The Shank is removed by making a cut through the joint and the Shank.



Ovine Standard Review 2024



Section 5. Carcasses and Cut Descriptions

Manufacturing Bulk Pack Items

Item 5201 - Carcase

Carcase is prepared from a bone in Carcase by the removal of bones, cartilage, tendons, ligamentum nuchae and lymph nodes. Carcase consists of specified primal cuts and assorted trimming pieces. Any or all of the following may be removed: Neck, Shank, Backstrap, Tenderloin. (only pieces of acceptable size are included)

Points requiring specification.

- Intercostals, lymph nodes, diaphragm retained.
- Specified primal cuts to be included.



Section 5. Carcasses and Cut Descriptions

Manufacturing Bulk Pack Items

Item 5212 - Trunk

Trunk is prepared from a Carcase by the removal of the legs by a straight cut through the 6th lumbar vertebra to the ventral portion of the Flank and all bones, cartilage, lymph nodes, ligaments, and selected primals. Trunk does not have to contain any of the primal cuts listed in group A below:

Group A: Shank, Neck, Backstrap, Tenderloin.

Points requiring specification.

- Intercostals, lymph nodes, diaphragm retained.

Item 5270 - Trimmings

Trimmings are portions of meat remaining after the preparation of primal cuts from a Carcase or a portion of a Carcase and shall not include any portion of head meat, internal organs, major tendons, and ligaments.

Points requiring specification.

- Minimum size pieces

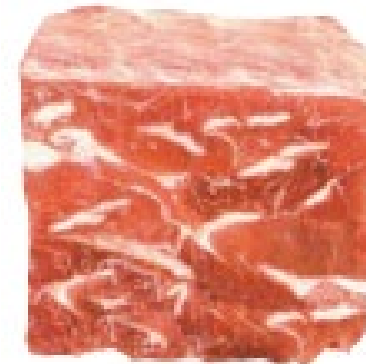
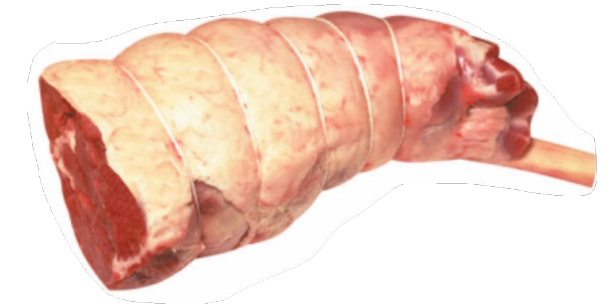
Ovine Standard Review 2024

Section 5. Carcasses and Cut Descriptions

Proposal

Endorse additional products to be included:

- i. Item 4994 - Shoulder Arm Bone
- ii. Item 4997 – Compact Shoulder Roast
- iii. Item 4998 – Round Bone Piece
- iv. Manufacturing products
 - Item 5201 – Carcase
 - Item 5212 – Trunk
 - Item 5270 - Trimmings





ECE & HS CODE ALIGNMENT

Ovine Standard Review 2024



Harmonised Commodity Description and Coding Description - Background

- Align ECE and HS Codes for reference.
- Provide a single source of truth for tariff/statistical codes for each import or exported good.
- Work to date has been around the beef standard only.
- To be published in the standards update.
- This work will be conducted by a separate Rapporteurs group.

<i>English</i>	<i>Item</i>	<i>HS codes</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
Bone-in			Avec os	Кости	Con hueso	带骨牛肉
Brisket	1643	020120, 020220	Poitrine sans plat de côtes	Чельшико	Pecho	胸肉
Brisket point end (Bone-in)	1650- 1653	020120, 020220			Punta de pecho (Con hueso)	
Brisket navel end (Bone-in)	1660- 1665	020120, 020220				

Ovine Standard Review 2024

