UNITED NATIONS **E**

Economic and Social Council

Distr.
GENERAL

ECE/TRADE/C/WP.7/2006/15
14 September 2006

Original: ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Sixty-second session
Geneva, 6–9 November 2006
Item 6 c) of the provisional agenda

UNECE STANDARD FOR LLAMA/ALPACA MEAT – CARCASES AND CUTS*

Note by the secretariat

The Specialized Section on Standardization of Meat agreed at its 15th session, the editorial changes introduced to the text of the UNECE Standard for Llama/Alpaca Meat – Carcases and Cuts. The standard is now presented in five chapters in order to align it with the other standards on meat **.

The Specialized Section will present the revised text of the UNECE Standard for Llama/Alpaca Meat – Carcases and Cuts to the Working Party for approval. A publication of the standard will then be prepared by the secretariat.

* The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

** The present document has previously been circulated under the symbol TRADE/WP.7/2004/4 (Chapters 1 to 5).

CONTENTS

UNECE STANDARD
LLAMA/ALPACA MEAT – CARCASES AND CUTS

1. INTRODUCTION

1.1 UNECE Standards for Meat Products

1) The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. The texts 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 the secretariat of the United Nations Economic Commission for Europe (UNECE).

2) The text of this publication has been prepared under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards that UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist/or are in different stages of development and their code for use in the UNECE meat code (see chapter 4).

For further information please visit the UNECE website at:
http://www.unece.org/trade/agr

Annex II contains a description of the GS1 codification system, which contains a specific application identifier for the implementation of the UNECE Code.

Species	**Species code (data field 1)**
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

1.2 Scope

1) This Standard refers to products from the species *lama glama* and *lama paco.* It recommends an international language for raw (unprocessed) llama/alpaca carcases and cuts marketed as fit for human consumption. It provides a variety of options to purchasers for meat handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products, intended to be sold in international trade.

2) To market llama/alpaca carcases and cuts, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the standard, such provisions are left for national or international legislation, or requirements of the importing country.

3) 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 its scope. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference concerning health and sanitation requirements.

1.3 Application

1) 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.

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 illustrative photographs of carcases and selected commercial cuts to make it easier to understand the provisions.

1.4 Adoption and publication history

1) Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted the text for the first edition of this standard at its 60th session (see TRADE/WP.7/2004/10).

2) UNECE Standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at:

http://www.unece.org/trade/agr/standards.htm

2. MINIMUM REQUIREMENTS

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

2) Carcases/cuts must be:

- Intact, taking into account the presentation
- Free from visible blood clots, or bone dust
- Free from any visible foreign matter (e.g. dirt, wood, metal particles [1])
- Free of offensive odours
- Free of obtrusive bloodstains
- Free of unspecified protruding or broken bones
- Free of contusions having a material impact on the product
- Free from freezer-burn[2]

3) Cutting, trimming, and boning of cuts shall be done 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 may be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

3. PURCHASER-SPECIFIED REQUIREMENTS

The following subsections define the requirements that can be specified by the purchaser together with the codes to be used in the UNECE Code for Purchaser Requirements for Llama/Alpaca Meat (see chapter 4).

3.1 Additional requirements

Additional purchaser specified requirements, which are either not accounted for in the code (e.g. if code 9 "other" is used) or that provide additional clarification to the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for llama in data field 1 as defined in 1.1.2 is 60. The code for alpaca is 61.

---

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

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

3.3 Product/cut

The Llama/Alpaca cut codes used in data field 2 are defined in chapter 5.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight are to be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	Category	Description
1	Chilled	Internal product temperature maintained at not less than –1.5° C or more than +7° C at any time following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding –12° C at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding –18° C at any time after freezing
4 – 8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of llama/alpaca animals, carcases, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with 3.12.

3.5.2 Llama/Alpaca category

The standard provides for the categorization of llama and alpaca animals into five categories.

Llama/Alpaca category code (data field 5)	Category
0	Not specified
1	Young male (intact or castrated) or young female less than 2 years
2	Castrated male between 2 and 5 years
3	Female uncalved between 2 and 5 years
4	Castrated male older than 5 years Intact male older between 2 and 5 years
5	Female or intact male older than 5 years
6 – 8	Codes not used
9	Other

3.5.3 Production system

The purchaser may specify a production system, but the system has to be in conformity with the regulation in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	Category	Description
0	Not specified	No system specified
1	Mainly indoors	Production methods that are based on indoors housing
2	Restricted outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based access to open land
4	Organic	Production methods that 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

3.5.4 Feeding system

The purchaser may specify a feeding system, but the system has to be in conformity with the regulation in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	Category	Description
00	Not specified	
01	Grain fed	Grain is the predominant component of the diet
02	Forage fed	Forage is the predominant component of the diet with some grain supplement
03	Exclusively forage fed	Forage is the only component of the diet
04 – 08	Codes not used	
09	Other	Can be used to describe any other feeding system agreed between buyer and seller

3.5.5 Slaughter system

The purchaser may specify a slaughter system, but the system has to be in conformity with the regulation in force in the importing country. If no such regulation exists, the slaughter system shall be agreed between buyer and seller.

Slaughter system code (data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunning prior to bleeding
2	Kosher[3]	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4 – 8	Codes not used	
9	Other	

3.5.6 Post-slaughter system

Post-slaughter processing code (data field 9)	Category	Description
0	Not specified	
1	Specified	Post-slaughter system specified as agreed between buyer and seller
2 – 9	Codes not used	

NOTE: The following list describes some common post-slaughter processes that may be agreed between buyer and seller.

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

3.6 Fat limitations and evaluation of fat thickness in certain cuts

The llama is in general a lean animal; therefore no objective measure is applied. Anyway, the purchaser can specify the maximum fat thickness of carcases, sides and cuts of meats. Allowable fat limitations are as follows:

3.6.1 Fat thickness

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled denuded, surface membrane removed
2	Peeled denuded
3	From 0 to 3 mm maximum fat thickness

[3] Animals from the camelidae family are not considered kosher.

Fat thickness code (data field 10)	Category
4	From 3 to 6 mm maximum fat thickness
5	Free of kidney, brisket and pelvic fat
6	From 0 to 3 mm maximum fat thickness and free of kidney, brisket and pelvic fat
7	From 3 to 6 mm maximum fat thickness and free of kidney, brisket and pelvic fat
8	Code not used
9	Other

Note 1: Location of fat measurements on carcases to be agreed by buyer and seller (e.g. rib sites). For information on the calculation of per cent lean, see section 3.8.

3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled 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 that 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.

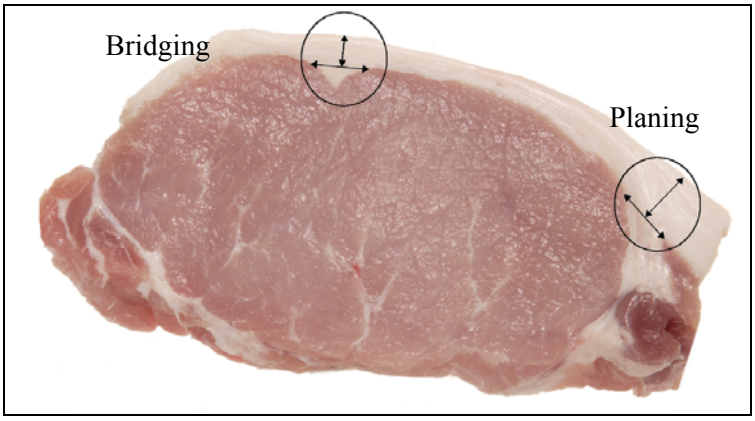


Figure 1

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 or 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 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 Llama/Alpaca quality system

Llama/Alpaca quality system code (data field 11)	Category	Description
0	Not specified	
1	Official standards	Quality classifications based on an official quality system of the exporting country
2	Company standards	Quality classifications based on sellers' quality systems
3	Industry standards	Quality classifications based on an industry-wide quality system
4 – 8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

3.8 Meat and fat colour, marbling, and pH

Note: Marbling or intra-muscular fat is one or the criteria commonly used in determining meat quality. There is no llama/alpaca meat marbling measure system available, due to the leanness of llama meat.

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

The specified system requirements will be agreed upon between the buyer and seller. These quality systems may include, but are not limited to, percentage of lean product, marbling, lean colour and pH. These different quality standards are based on specifications developed by different countries, companies and/or industries.

---

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 "flake" fat not to exceed 2.5cm (1.0 inch) in the longest dimension and/or 3mm (0.125 inch) 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 2.5cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) 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 3mm (0.125 inch) in depth.

3.9 Weight ranges of carcases and cuts

Weight range code (data field 12)	Category	Description
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

3.10 Packing, storage, and transport

3.10.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During the storage and transport, the meat must be packaged to the following minimum requirements:

Carcases, split carcase sides and quarters

- Chilled, frozen or deep-frozen with or without packaging

Cuts – chilled

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

Cuts - frozen / deep-frozen

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- 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)* (ECE/TRANS/165).

3.10.2 Packing code

Packing code (data field 13)	Category
0	Not specified
1	Carcases, split carcase sides and quarters – without packaging
2	Carcases, split carcase sides and quarters – with packaging
3	Cuts – Individually Wrapped (I.W.)

Packing code (data field 13)	Category
4	Cuts – Bulk packaged (plastic or wax-lined container)
5	Cuts – Vacuum-packed (VAC)
6	Cuts – Modified atmosphere packaging (MAP)
7	Layer packed with plastic or wax-lined dividers
8	Code not used
9	Other

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

All labelling information must be verifiable (See also 3.5.1).

3.11.1 Mandatory Information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels.

- for carcase sides and quarters, the mandatory information must be fixed to the product (stamped and/or tagged).
- for packaged cuts, the mandatory information must be listed on the shipping container.

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 [6]
Net weight		X [6]

3.11.2 Additional information

Additional information may be listed on product labels as required by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

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

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing
- Country of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughter and post-slaughter systems
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour
- Quantity (number of pieces)

3.12 Provisions concerning conformity-assessment requirements

The purchaser may request third-party conformity-assessment of the product's quality/grade/classification, purchaser-specified options of the standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/Grade/Classification Conformity Assessment (Quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade Standard Conformity Assessment (Trade Standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser-specified options to be certified after the name of the third-party certifying authority.

Llama/Alpaca or Batch Identification Conformity Assessment (llama/alpaca / batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Llama/Alpaca/batch identification (llama/alpaca / batch ID) conformity

Conformity assessment code (data field 14)	Category
	assessment
4	Quality and trade standard conformity assessment
5	Quality and llama/alpaca / batch ID conformity assessment
6	Trade standard and llama/alpaca / batch ID conformity assessment
7	Quality, trade standard, and llama/alpaca / batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR LLAMA/ALPACA MEAT

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Llama/Alpaca Meat has 14 fields and 20 digits (2 digits not used). It is a combination of the codes defined in chapter 3.

Annex II contains a description of the GS1 codification system, which contains a specific application identifier for the implementation of the UNECE code.

No.	Name	Section	Code range
1	Species	3.2	60 (Llama) 61 (Alpaca)
2	Product/cut	3.3/ 5.	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight ranging	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, individually wrapped, llama cube roll of a specified weight range, with a maximum of 0.3 mm fat thickness, from a female uncalved between 2 and 5 years raised in a pasture production system with a forage fed feeding system, slaughtered with a conventional system, with an official standards quality system applied.

This item has the following UNECE Llama/Alpaca code: **60012500133021031134**

No.	Name	Requirement	Code Value
1	Species	Llama	60
2	Product/cut	Cube roll	0125
3	Field not used	–	00
4	Refrigeration	Chilled	1
5	Category	Female uncalved between 2 and 5 years	3
6	Production system	Pasture	3
7	Feeding system	Forage fed	02
8	Slaughter system	Conventional	1
9	Post-slaughter system	Not specified	0
10	Fat thickness	From 0 to 3 mm maximum fat thickness	3
11	Quality	Official standards	1
12	Weight ranging	Specified	1
13	Packing	Individually Wrapped (I.W.)	3
14	Conformity assessment	Quality and trade standard conformity assessment	4

5. CARCASES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products

Item	New code	English	Page	French	Russian	Spanish
		Bone-in		**Avec os**	**С Костями**	**Con hueso**
0001	**0010**	Carcase		Carcasse	Туша	Canal
0002	**0011**	Side		Demi carcasse	Полутуша	Media canal
0004	**0020**	Forequarter		Quartier avant	Передняя четвертина	Cuarto delantero
0003	**0030**	Hindquarter		Demi rosbif court	Пистолетный отруб задней четвертины	Cuarto trasero
0005	**0040**	Neck		Collier	Шея	Cogote
0006	**0041**	Neck Chop				Chuleta de cogote
	0050	Shin				Brazuelo
0151	**0051/ 0061**	Palet chop				Chuleta de paleta
	0060	Shank				Garrón
	0070	Butt				Rueda
	0080	Loin				Espinazo
0051	**0081**	Chop (loin chop)				Chuleta
0130	**0090**	Ribs		Côtes	Реберная часть	Costillar
		Boneless		**Sans os**	**Без костей**	**Sin hueso**
0080	**0121**	Blade		Macreuse à bifteck + paleron	Лопатка (мякоть лопаточной части)	Paleta
0081	**0122**	Bolar Blade		Boule de	Основание лопатки	Centro de carnaza

Item	New code	English	Page	French	Russian	Spanish
				macreuse		de paleta
0120	**0123**	Brisket point		Gros bout de poitrine sans os épluché	Край челышка без декеля	Pecho corto sin tapa
0110	**0124**	Chuck tender		Jumeau à bifteck	Мякоть передка	Chingolo
0100	**0125**	Cube roll		Noix d'entrecôte	Рулет из спинной мякоти (Рулет из мясистой части спины)	Bife ancho sin tapa
0070	**0131**	Thin flank		Bavettes	Тонкая часть пашины	Vacío
0150	**0152/ 0162**	Shin/Shank		Jarret avant / jarret arrière sans os	Рулька/Голяшка передней/задней четвертины	Brazuelo/Garrón
0041	**0171**	Eye of rump		Coeur de rumsteck	Глазок костреца	Corazón de cuadril
0022	**0172**	Eye round		Rond de gîte noix	Глазок бедра	Peceto
0010	**0173**	Inside		Tende de tranche	Внутренняя часть бедра	Nalga de adentro
0011	**0175**	Inside (Denuded)		Tende de tranche sans dessus de tranche	Внутренняя часть без верха	Nalga de adentro sin tapa
0030	**0175**	Knuckle		Tranche grasse	Огузок	Bola de lomo
0020	**0176**	Outside		Semelle sans nerveux	Наружная часть	Nalga de afuera
0021	**0177**	Outside flat		Gîte noix	Плоский отруб наружной части	Cuadrada
0040	**0178**	Rump tail off		Rumsteck (sans aiguillette baronne)	КРЕСТЕЦ	Cuadril sin cola
0050	**0181**	Striploin		Faux-filet	Филейный край	Bife angosto
0060	**0182**	Tenderloin		Filet avec chaînette	Вырезка	Lomo
		Fancy Meats				
0210	**0210**	Kidney		Rognon	ПОЧКИ	Riñón

5.2 Llama meat cuts

[Figure]

5.2.1 BONE-IN CUTS

CARCASE 0010

Includes the whole body skeletal musculature and bone extending to and including the hock joint (tarsus) and knee joint (carpus), without the head.

To be specified:
- Tail removed at the sacrococcygeal junction
- Kidneys - kidney fats removed
- Diaphragm removed
- Tenderloin removed
- Neck removed

SIDE 0011

Prepared from the carcase (0010). The neck is removed by a cut made between the 7th cervical vertebrae and the 1st thoracic vertebrae. The carcase is split into sides by one longitudinal - cut made centrally down the sacral, lumbar, thoracic vertebrae.

To be specified:
- Kidneys- Kidney fats removed
- Diaphragm removed
- Spinal cord removed

NECK 0040

Neck is composed of the total cervical vetebrae and the muscle attached, obtained from the whole carcase (0010) by a cut made between the 7th cervical vertebrae and the 1st thoracic vertebrae.

To be specified:
- Neck string removed (Ligamentum nuchae)

HINDQUARTER 0030

Caudal portion from the side (0011), prepared by transversal-cut made through the vertebral column between the 12th rib and the 1st lumbar vertebrae

To be specified:
- Hindquarter to consist of 1 rib
- Diaphragm removed
- Kidney-Kidney fats removed
- Tail removed at the sacrococcygeal junction
- Spinal cord removed

FOREQUARTER 0020

Cranial portion from the side (0011), prepared by a transversal-cut made to the column vertebrae at the 12th rib and the first lumbear vertebrae.

To be specified:
- Forequarter to consist of 11 ribs
- Diaphragm removed
- Spinal cord removed

RIBS 0090

Ribs are the remaining portion of the ribs, after removing the brisket point (0123) and are removed by a cut parallel to the vertebrae column.

To be specified:
- Distance of the vertebrae column cut

CHOP 0081

Chop is prepared from the dorsal end of the hindquarter between the 1st and 6th lumbar vertebrae, it is composed by the M. Longissimus dorsi, and it has the lumbar vertebrae bones retained.

To be specified:
- Chop thickness

PALET CHOP 0051/0061

Palet Chop is obtained from the arm, with all the muscle surrounding the humerus bone, cut in a transversal way across the arm bone.

To be specified:
- Palet Chop thickness

NECK CHOP 0041

Neck chop is obtained from the Neck (0040) and is cut transversally across the cervical vertebrae.

To be specified:
- Neck Chop thickness

5.2.2 HINDQUARTER CUTS (BONELESS)

INSIDE 0173

Inside is the internal portion of the butt of the hindquarter and is removed from the butt along the natural seam division separating the outside (0176) and the knuckle (0175).

To be specified:
- External fat, silverskin (membrane), connective and fibrous tissue removed

OUTSIDE 0176

Outside is the external portion of the butt of the hindquarter and is removed from the butt of the hindquarter along the natural seams between the inside (0173), the knuckle (0175) and the heel muscle (M. gastrocnumius).

OUTSIDE FLAT 0177

Outside Flat is the M. gluteobiceps, prepared from the outside (0176) by the separation along the natural seam of the eye round (M. semitendinosus) muscle.

To be specified:
- Fat and connective tissue removed

EYE ROUND 0172

Eye Round is the M. semitendinosus of the outside (0176) remaining after the removal of the outside flat (0177) (M. gluteobiceps) along the natural seam

To be specified:
- Eye Round completely denuded

KNUCKLE 0175

Knuckle is the portion of the butt of the hindquarter, composed by the group of muscles (M. quadriceps femoral) attached to the femur bone. It is removed from its attachment to the outside and inside along the natural seam. The patella bone and joint attachments tendons are removed.

To be specified:
- Connective tissue removed
- [Periostio] from the femur bone removed

RUMP (TAIL OFF) 0178

Rump (tail off) is a group of muscles (M. gluteus superficial, medius, internal and the superior part from the M. glutobiceps) from the pelvic region attached to the coxae and sacral vertebrae. The Rump is separated by a cut at the lumbo sacral junction in a straight line, other cut from the sacral coxae junction to the cranial point of the femur (trocante mayor) and from there continuing along the natural seam between the M. tensor fasciae latae and the M. quadriceps femoral.

To be specified:
- Caudal tip (M. tensor fasciae latae) attached

EYE OF RUMP 0171

Eye of Rump is prepared from the Rump (tail off) (0178) by removing the gluteobiceps muscle.

To be specified:
- Caudal tip (M. tensor fasciae latae) attached
- Fat removed

STRIPLOIN 0181

Striploin is prepared from a (0 rib) Hindquarter (0030) by a cut made at the lumbo sacral junction and that portion of the M Longissimus dorsi muscle attached to and along the edge of (1^{st} to 6^{th}) lumbar vertebrae. The flank (tail) is removed at the eye of meat at the junction of the 12^{th} rib and parallel to the 1^{st} lumbar vertebrae.

To be specified:
- The distance of flank removal from eye of meat
- Obtained from the Hindquarter to consist of 1 rib

TENDERLOIN 0182

Tenderloin (Fillet) is prepared from the Side (0011) by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (M. psoas minor) remains attached.

THIN FLANK 0131

Thin Flank is prepared from a Hindquarter (0030) by a cut commencing at the superficial inguinal lymph node, bisecting the M. rectus abdominus and following the contour of the hip, and continuing to the 12^{th} rib by following the contour of the rib to the ventral surface.

5.2.3 FOREQUARTER CUTS (BONELESS)

BLADE 0121

Blade consists of a large group of muscles, which lie outside of the blade bone and extend from the humerus to the tip of the scapular cartilage. Consist mainly of the M triceps brachii, group of muscles infraespinatus and supraespinatus (Chuck Tender 0124).

BOLAR BLADE 0122

Bolar Blade is prepared from the Blade (0122) by removal of all muscles surrounding and attached to the bolar (M. Triceps brachii) group of muscles.

CUBE ROLL 0125

Cube Roll consists of that portion of the (M. Longissimus dorsi) and the associated muscles that is located along the dorsal aspect of the carcase. The cube roll consists of that portion of the (LD) muscle from the 1^{st} thoracic vertebrae to the 12^{th} rib inclusive.

To be specified:

- Obtained from a Forequarter to consist of 11 ribs

CHUCK TENDER 0124

Chuck Tender consists of the round (conical) shape muscle lying lateral to the blade bone on the cranial side of the blade edge, consisting of the M supraespinatus. The fat cover and connective tissue are removed.

BRISKET POINT 0123

Brisket is obtained from the Forequarter (0020) by a cut made at the first rib and sternum junction, continue to the middle point of the 5th rib and then to the xiphoides cartilage. Consist of the group of muscles that lies on the sternum and part of the ribs.

SHIN/SHANK 152/162

Shin/Shank is derived from the muscles of the fore and hind legs skinned and tipped. The heel muscle removed from the leg end of the silverside and conical muscle is also included.

5.2.4 FANCY MEATS

KIDNEY 0210

Kidney is prepared by the removal of blood vessels, skin; the fat in the renal hilus is partially removed.

ANNEX I. ADDRESSES

United Nations
Economic Commission for Europe
Agricultural Standards Unit
Palais des Nations
CH – 1211 Geneva 10
SWITZERLAND

Tel: +41 22 917 1366
Fax: +41 22 917 0629
E-mail: agristandards@unece.org
http://www.unece.org/trade/agr/

AUS-MEAT Ltd
9 Buchanan Street
South Brisbane
4101 Queensland
AUSTRALIA

Tel: +61 7 33 61 92 00
Fax: +61 7 33 61 92 22
E-mail: ausmeat@ausmeat.com.au
http://www.ausmeat.com.au/

GS1 International
Blue Tower
Avenue Louise, 326
BE 1050 Brussels
BELGIUM

Tel: +32 2 788 7800
Fax: +32 2 788 7899
http://www.gs1.org/contact/

Servicio Nacional de Sanidad Agropecuaria e Inocuidad Alimentaria de Bolivia (SENASAG)
Av. Jose Natush s/n.
Trinidad-Beni
BOLIVIA

Tel/Fax: +591 3 4628105/06/07/08
E-mail: fpenarrieta@senasag.gov.bo
http://www.senasag.gov.bo

United States Department of Agriculture (USDA)
Agricultural Marketing Service
Livestock and Seed Program
1400 Independence Ave., S.W.
Washington D.C. 20250 0249
UNITED STATES

Tel: +1 202 720 5705
Fax: +1 202 720 3499
E-mail: Barry.Carpenter@usda.gov
http://www.ams.usda.gov/

ANNEX II
GS1 CODIFICATION SYSTEM

1. Purpose of the GS1 system

The GS1 system is widely used internationally 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. GS1 International manages it, together with national GS1 member organizations around the world.

It 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. Its use improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying goods, services and locations.

GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process. GS1 standards can be also used in electronic data interchange (EDI).

The GS1 system also provides a global language of traceability by means of multi-industry standards for identification and communication for products, services and locations. These standards may be used by organizations for traceability purposes across the supply chain to track and trace sheep products between the farm and retail outlets.

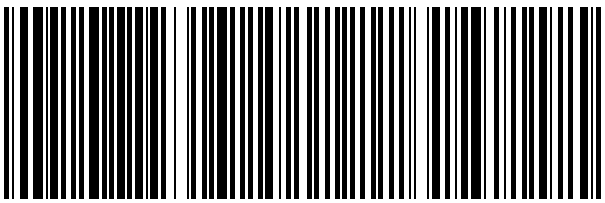
For information on using the GS1 system please refer to the "Traceability of Beef" guidelines obtainable from GS1 International or its national organizations.

2. Use of the UNECE code in the GS1 system

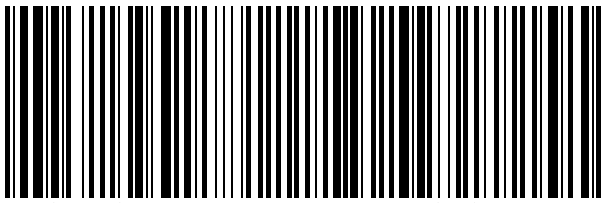
The GS1 system uses "Application Identifiers" as prefixes to identify the meaning and format of the data that follow it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE code defined in section 4.1 has been assigned the GS1 Application Identifier (7002) in the GS1 -128 standard.

Example 1:

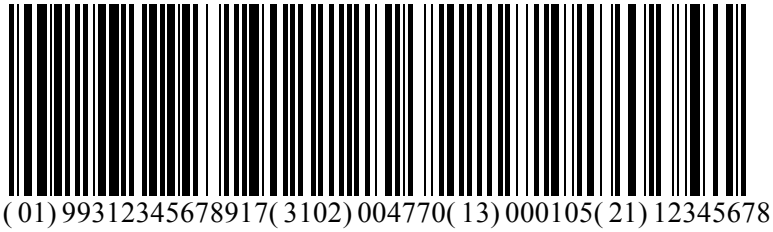


(01) 91234567890121 (3102) 000076 (15) 990801



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

Example 2:



(01) Global Trade Item Number (GTIN)
(3102) Net weight, kilograms
(13) Slaughter/packing date
(21) Serial number

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

3. Application of the system in the supply chain

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

(1) Customer order, using the UNECE Standard and the coding scheme.

[Figure]

(2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).

[Figure]

(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code standard.

[Figure]

(4) Customer receives the order and the GS1-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

[Figure]

(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using electronic data interchange (EDI) messages.

[Figure]