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Specialized Section on Standardization of Meat

UNECE Standard for Rabbit Meat – Carcasses and Cuts

This text is submitted by the Specialized Section on Standardization of Meat for approval by the Working Party as a new UNECE Standard for Rabbit Meat – Carcasses and Cuts.

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE STANDARD RABBIT MEAT - CARCASSES AND CUTS

2013 EDITION

NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards of the UNECE Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations, and cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products. For more information on UNECE agricultural standards, please visit our website (www.unece.org/trade/agr/welcome.html).

This present edition of the Standard for Rabbit Meat- Carcasses and Cuts is based on document ECE/TRADE/C/WP.7/2013/7.

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Please contact us at the following address with any comments or enquiries:

Agricultural Standards Unit

Trade and Sustainable Land Management Division

United Nations Economic Commission for Europe

Palais des Nations

CH-1211 Geneva 10, Switzerland

Tel: +41 22 917 1366

Fax: +41 22 917 0629

e-mail: agrstandards@unece.org

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UNECE Standard for Rabbit Meat - carcasses and parts

1. Introduction

1.1 UNECE standards for meat products

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. As the texts will be updated regularly, 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 UNECE secretariat. .

The text of this publication has been developed 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/types of meat for which UNECE standards exist or are in different stages of development and their code for use in the UNECE meat code (see section 4).

<i>Species/type of meat</i>	<i>UNECE species code (see section 4)</i>
Bovine (Beef)	10
Bovine (Veal)	11
Deer meat	20
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73
Rabbit	74
Equine (Horse)	80
Edible meat co-products	90
Retail meat cuts	91

For further information please visit the UNECE website at: www.unece.org/trade/agr/standard/meat/meat_e.html

This website also includes a description of the codification system and a specific application identifier for the implementation of the UNECE Code.

1.2 Scope

This standard recommends an international language for raw (unprocessed) rabbit carcasses 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.

To market rabbit carcasses and cuts across international borders, 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.

The Standard contains references to other international agreements, standards and codes of practice that 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. The standards, guidelines, and codes of practice of the Codex Alimentarius Commission (a subsidiary body of the Food and Agriculture Organization of the United Nations and the World Health Organization for the development of food standards) should be consulted as the international reference concerning health and sanitation requirements.

1.3 Application

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.

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 carcasses and selected commercial cuts to make it easier to understand the provisions and to ensure that it can be widely used in international trade

1.4 Adoption and publication history

The standard for rabbit meat was published in 2013 and adopted by the Working Party on Agricultural Quality Standards at its 69th session in 2013 (document ECE/TRADE/C/WP.7/2013/7) The Standard is divided into five sections, including sections describing general requirements, specific requirements for rabbit meat, and descriptions of carcasses and cuts, in order to align it with the other standards.

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: www.unece.org/trade/agr/standard/meat/meat_e.html

2. Mandatory requirements

All meat must originate from healthy animals slaughtered in establishments subject to official approval and official control systems applied according to food safety and inspection rules.

Carcases and parts 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, plastic, metal particles)
- Free of offensive odours
- Free of obtrusive bloodstains
- Free of unspecified protruding or broken bones
- Free of contusions
- Free of freezer-burn
- Free of spinal cord (except for whole unsplit carcasses)

Cutting, trimming and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity and to 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 rabbit meat code (see section 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 rabbit meat in data field 1 as defined in section 1.1 is 74.

3.3 Product/cut

3.3.1 Product/part code

The four-digit product code in data field 2 is defined in chapter 5.

3.3.2 Bone

Rabbit carcasses and cuts vary in presentation for bone as follows:

<i>Bone code (data field 3)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Bone-in	Product has no bones removed
2	Partially boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed
4 – 9	Codes not used	

3.4 Refrigeration

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

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than -1.5° C and more than + 4.0° C at any time following the post-slaughter chilling process
2	Chilled, with ice added	Internal product temperature maintained at not less than -1.5° C and more than +4.0° C at any time following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice)
3	Chilled, with dry ice (CO ₂) added ¹	Internal product temperature maintained at not less than -1.5° C and more than + 4.0° C at any time following the post-slaughter chilling process and packed in a container with dry ice (CO ₂)
4	Frozen	Internal product temperature maintained at not more than -12° C at any time after freezing
5	Deep frozen	Internal product temperature maintained at not more than -18° C at any time after freezing
6	Deeply Chilled ^{2, 3}	Internal product temperature maintained at not less than -12° C and more than -1,5° C at any time following the post-slaughter chilling process.

¹ The dry ice shall not be in direct contact with the product.

² This method of refrigeration should only be used for short term storage for retail.

³ Deeply chilled is also known as “superchilled”

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
7-8	Codes not used	
9	Other	Can be used to describe any other refrigeration agreed between buyer and seller

The definitions of the above terms must be in conformity with the legislation of the importing country.

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 rabbit, carcasses, cartons and cuts at all stages of production. When a traceability procedure is used, it should be established by a conformity assessment body mentioned in section 3.11

3.5.2 Rabbit category

The purchaser may specify a category of rabbit that indicates sex, weight range, or age.

<i>Category code (data field 5)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Very young rabbit	Bunnies can be weaned as soon as they are out of the nest box and eating the doe's feed or eating feed from a creep feeder. Weaning time will vary between breeds but can range from four to five weeks.
2	Young rabbit	Less than 12 weeks of age
3	Young mature rabbit	12 weeks to 6 months of age
4	Mature rabbit	More than 6 months of age
5	Open doe	More than 6 months of age, unfertilized mature rabbit
6-8	Code not used	
9	Other	Can be used to describe any other category of rabbit agreed between buyer and seller

3.5.3 Production system

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

<i>Production system code (data field 6)</i>	<i>Category⁴</i>	<i>Description</i>
0	Not specified	
1	Free range	Rabbit are raised in heated and either ventilated or open-sided growing houses with access to the outdoors
2	Pastured/pasture-raised	Rabbit are raised outdoors utilizing movable enclosures located on grass after 3 weeks
3	Conventional	Rabbits are raised in cages indoors
4	Organic ⁵	Production methods conform to the legislation of the importing country concerning organic production
5-8	Codes not used	
9	Other	Any other production system agreed between buyer and seller

3.5.4 Feeding system

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

<i>Feeding system code (data field 7)</i>	<i>Description</i>
00	Not specified
01	Conventional
02- 09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free
17-29	Codes not used

⁴ In order to indicate types of farming on the labelling, this should be conformed to relevant legislation of the importing country.

⁵ Organic production systems include specific feeding systems. The option "organic" is therefore not repeated under feeding system.

<i>Feeding system code (data field 7)</i>	<i>Description</i>
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34 - 49	Codes not used
50	GP free
51	GP & GMO free
52 - 59	Codes not used
60	GMO free
61 - 98	Codes not used
99	Can be used to describe any other feeding system agreed between buyer and seller

The definitions of the terms below have to be in conformity with the legislation of the importing country:

FM free Free from fish meal.

IAO free Free from ingredients of animal origin.

GP free Free from growth promoters*.

GMO free Free of products derived from genetically modified organisms.

* Growth promoters include hormones or antibiotics in excess of veterinarian recommended dosages.

3.5.5 Slaughter system

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

<i>Slaughter system code (data field 8)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Conventional	Stunned prior to bleeding
2	Halal/Kosher	Appropriate ritual slaughter procedures used
3-8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller

3.5.6 Chilling system

The purchaser may specify chilling systems as indicated in the table below.

The following chilling systems may cause weight gain through technically unavoidable water retention. The product description/label must contain the percentage of water contained in the product if it exceeds the technological limits as defined in the legislation of the importing country. If such legislation does not exist, those limits must be agreed between buyer and seller. The methods used for the determination of the water content must be agreed between buyer and seller.

<i>Chilling system code (data field 9)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Air chilled (2 proposals: “no additives” or “as agreed” to reflect the buyers preferences)	Product chilled by cold air
2	Immersion chilled (2 proposals: “no additives” or “as agreed” to reflect the buyers preferences)	Product chilled by movement through reverse-flowing cold water
3	Air Spray	Product chilled by cold air nebulized with water
4-8	Codes not used	
9	Other	Can be used to describe any other chilling system agreed between buyer and seller

3.5.7 Anti-microbial treatments

The following treatments may take place before or after chilling. These can include physical, chemical or biological treatments either separately or in combination, meeting relevant legislation in the importing country.

<i>Treatment code (data field 10)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Without any anti-microbial treatment	No anti-microbial treatment has been used
2	With specified anti-microbial treatment(s)	The specific treatment(s) must be agreed upon between buyer and seller
3-9	Codes not used	

3.6 Quality level

A quality level for carcasses or parts can be specified as follows:

<i>Quality code (data field 11)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Level 1	Product meets highest quality level ^a
2	Level 2	Product meets second quality level ⁶
3	Level 3	Product meets third quality level ⁶
4-8	Codes not used	
9	Other	Other quality level or system agreed between buyer and seller

3.7 Labelling information to be mentioned on or affixed to the marketing units of meat

3.7.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following list contains information that must be listed on product labels on packed carcasses and cuts:

- Name of the product
- Health stamp / inspection stamp
- Sell-by / use-by date as required by each country
- Storage conditions: e.g. "Store at or below XX ° C"
- Appropriate identification of packer, distributor or dispatcher
- Net weight in kilograms (kg) (and optionally pounds (lb))
- Date of slaughtering.
- Date of minimum durability, according to legislation in the importing country.

3.7.2 Other product claims

Other product claims 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).

Examples of such product claims include the following.

- Country of birth
- Country (ies) of production
- Country of slaughter

⁶ If used, the quality level should conform to relevant legislation of the importing country. If such legislation does not exist, the definition of the quality level should be agreed between buyer and seller.

- Country (ies) of processing/butchering
- Country (ies) of packing
- Country of origin: In this Standard, the term “country of origin” is reserved to indicate that birth, production, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the breed, production and feeding systems
- Slaughtering procedures
- Date of processing/packing
- Quality/grade/classification
- Chilling system

3.8 Provisions concerning conformity-assessment requirements

Purchasers may request that a third-party assess the product’s conformity with indicators defined by them or with standards and/or animal identification. Individual conformity assessments or combinations thereof 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. An authoritative third-party certifying body and the quality grade standard to be used must be designated as noted in 3.1.

Trade standard conformity assessment (trade standard): a third party examines the product and certifies that it 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.

Animal or batch identification conformity assessment (Animal/batch ID): a third-party examines and 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.

<i>Conformity assessment code (data field 14)</i>	<i>Category</i>
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Animal /batch identification (animal /batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and animal /batch ID conformity assessment
6	Trade standard and animal /batch ID conformity assessment
7	Quality, trade standard, and animal /batch ID conformity assessment

<i>Conformity assessment code (data field 14)</i>	<i>Category</i>
8	Code not used
9	Other

3.9 Provisions concerning packing, storage, and transport

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 rabbit carcasses and cuts (chilled or 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) (<http://www.unece.org/trans/main/wp11/atp.html>).

3.9.1 Piece weight

A “piece” is a whole carcass, quarters, or a cut as specified by the product description. Piece weight shall not include the weight of packaging materials. The weight can also be indicated as a weight range. In this case, the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Buyer and seller may agree on individual product piece weight as follows:

<i>Piece weight code (data field P1)</i>	<i>Category/Description</i>
0	Not specified
1	Weight range specified
2	Weight specified
3 – 8	Codes not used
9	Other

3.9.2 Primary packaging

The primary packaging is in direct contact with the product and is used to segregate the product into consumer- or institutional -sized units, and is placed inside a shipping container during transport. One or more pieces may be enclosed in a primary packaging. The primary packaging may be specified as follows:

<i>Primary packaging code (data field P2)</i>	<i>Category</i>	<i>Description</i>
00	Not specified	
01	Plastic bag	Packaging made from flexible, plastic film to enclose product that is closed by commercial methods. A plastic-film liner in a box is considered part of the shipping container and not an internal package.
02	Plastic bag, vacuum packaged	A plastic bag or other similar material that adheres to the product through the removal of

<i>Primary packaging code (data field P2)</i>	<i>Category</i>	<i>Description</i>
		air by vacuum and a heat-sealing closure.
03	Plastic bag, resealable	A plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed.
04	Plastic bag, with modified atmosphere	A plastic bag or other similar material that is filled with a gas and sealed to assist in maintaining product quality.
05	Bubble pack, portion control	A plastic bag or other similar material that is used to enclose individual servings of product.
06	Tray pack	A flat bottom, tray-shaped container made of polystyrene or other similar plastic material. Product is placed in the tray and then over-wrapped with a plastic film that encloses the product. A moisture-absorbing pad may be placed in the tray under the product to absorb excess moisture.
07	Tray pack, with modified atmosphere	A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad, then over-wrapped with a plastic film that encloses the tray and the product, and gas is added and the package sealed to assist in maintaining product quality.
08	Cup/tub	Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure.
09	Carton	A paper container that holds the product and is packed inside a packing container. The carton may: (a) have an impregnated and/or coated wax surface, or (b) be lined with a plastic-film or other polyethylene bag. The carton is closed using commercial methods. If also selected, the purchaser must also specify the type of packing container into which the carton is placed.
10 – 97	Codes not used	
98	Not packaged	Product is not packaged into consumer- or institutional-sized units, (e.g. product is packed directly in a packing container such as a returnable plastic container, lined box, or bulk bin).
99	Other	

3.9.3 Consumer labelling

Consumer labelling of the primary package may be specified as follows:

<i>Consumer labelling code (data field P3)</i>	<i>Category/Description</i>
0	Not specified
1	Labelled: consumer labels shall be present on packages. They must be in accordance with the requirements of the country of destination.
2	Not labelled
3 – 9	Codes not used

3.9.4 Weight of the primary package

The weight of the primary package contents is the sum of the weight of the pieces contained, as defined in 3.9.1. The weight can also be indicated as a weight range. In this case, the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

<i>Primary package weight code (data field P4)</i>	<i>Category/Description</i>
0	Not specified
1	Weight range specified
2	Weight specified
3 – 8	Codes not used
9	Other

3.9.5 Secondary packaging

Secondary packaging is used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. They must be labelled in accordance with the requirements of the country of destination. Secondary packaging may be specified as follows:

<i>Secondary packing code (data field P5)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Box, unlined and unwaxed	Container made from corrugated paper. Closed using tape, straps, or other commercially acceptable methods
2	Box, lined and unwaxed	Corrugated paper container that has a plastic-film bag lining the inside of the container. Closed using tape, straps, or other commercially acceptable methods
3	Box, unlined and waxed	Corrugated paper box impregnated and/or coated with wax to waterproof the container. Closed using tape, straps, or other commercially acceptable methods
4	Container, returnable	Container or “tote” made of plastic or other authorized material that is recovered by the

<i>Secondary packing code (data field P5)</i>	<i>Category</i>	<i>Description</i>
		processor after delivery.
5	Bulk bin, non-returnable	Large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag.
6	Bulk bin, returnable	Large container made of plastic or other authorized material that is recovered by the processor after delivery.
7 – 8	Codes not used	
9	Other	

3.9.6 Secondary package weight

Secondary package weight is specified as five digits with one decimal place (0000.0kg). Secondary package weight tolerances and weight ranges to be determined by the buyer and seller as noted in 3.9.1.

<i>Secondary package weight code (data field P6)</i>	<i>Category/Description</i>
00000	Not specified
00001 – 99999	Specify five-digit piece weight (0000.0) in kilograms

3.9.7 Rabbit meat packaging and packing coding format

The following table demonstrates the general application of the coding format for describing packaging and packing for rabbit:

<i>Data field</i>	<i>Description</i>	<i>Section</i>	<i>Code range</i>
P1	Piece weight	3.9.1	0 – 9
P2	Primary packaging	3.9.2	00 – 99
P3	Primary packaging consumer labelling	3.9.3	0 – 9
P4	Primary package weight	3.9.4	0 – 9
P5	Secondary packaging	3.9.5	0 – 9
P6	Secondary package weight	3.9.6	00000 – 99999

4. UNECE Code for purchaser requirements for rabbit meat

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for rabbit meat has 14 fields and 20 digits (2 digits unused) and is a combination of the codes defined in chapter 3.

<i>No.</i>	<i>Name</i>	<i>Section</i>	<i>Code Range</i>
1	Species	3.2	00 – 99
2	Product/part	5	0000 – 9999
3	Bone	3.3.2	0 – 9
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	Chilling system	3.5.6	0 – 9
10	Anti-microbial treatment	3.5.7	0 – 9
11	Quality	3.6	0 – 9
12	Field not used	–	0 – 9
13	Field not used	–	0 – 9
14	Conformity assessment	3.8	0 – 9

4.2 Example

The following example describes a deep-frozen, whole young rabbit with head, neck and feet that was organically grown and raised, with no fishmeal used in the feed, air chilled without additives, and without anti-microbial treatments. The rabbit is of the highest quality and the quality and trade standard are to be certified by a company specified by the buyer.

This item has the following UNECE Rabbit Meat Code: 7401011615100311004

<i>No.</i>	<i>Name</i>	<i>Requirement</i>	<i>Value</i>
1	Species	Rabbit	74
2	Product/part	Whole carcass	0101
3	Bone	Bone-in	1
4	Refrigeration	Deep frozen	6
5	Category	Very Young rabbit	1
6	Production system	Organic	5
7	Feeding system	Fish meal free	10
8	Slaughter system	Not specified	0
9	Chilling	Air chilled, no additives	3
10	Anti-microbial treatments	No Anti-microbial treatments used	1

<i>No.</i>	<i>Name</i>	<i>Requirement</i>	<i>Value</i>
11	Quality	Highest quality	1
12	Field not used	–	0
13	Field not used	–	0
14	Conformity assessment	Quality and trade standard conformity assessment	4

5. Carcasses and parts descriptions

5.1 Multilingual index of products

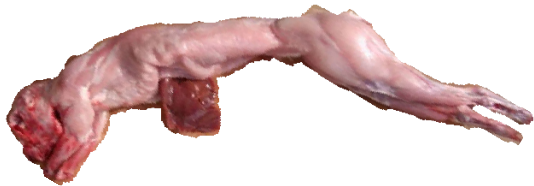

<i>Item</i>	<i>English</i>	<i>Page</i>	<i>Chinese</i>	<i>French</i>	<i>Russian</i>
0101	Full Carcase				
0102	Carcass		胴体		
0103	Side		半胴体		
0201	Trunk		前二分体		
0202	Leg pair and saddle		后二分体		
0203	Trunk without legs		去腿前二分体		
0204	Saddle		带骨背腰脊		
0205	Leg pair		后腿对		
0206	Forequarter		前四分体		
0207	Hindquarters		后四分体		
0208	Leg - chump off		去盆骨后腿		
0209	Fore leg		前腿		
0210	Foreshank		前小腿		
0211	Hindshank		后小腿		
0212	Hindshank cuts		后小腿切块		
0213	Loin		劈半背腰脊肉		
0214	Quarters set		四分体组合		
0215	5-piece cut-up		五分体		
0301	Boneless rack		背脊肉		
0302	Boneless loin		劈半背腰脊肉		
0303	Striploin		外脊		
0304	Boneless saddle		去骨背肉		
0305	Backstrap		通脊		



<i>Item</i>	<i>English</i>	<i>Page</i>	<i>Chinese</i>	<i>French</i>	<i>Russian</i>
0306	Tenderloin		里脊		
0307	Eye of short loin		背脊肉		
0308	Meat bag		肉包		
0309	Meat roll		肉卷		
0401	Steak		兔排		
0402	Skeleton		兔骨架		
0403	Head		兔头		
0404	Neck		兔脖		
0405	Kidney		兔肾		
0406	Liver		兔肝		
0407	Heart		兔心		
0408	Testes		兔睾丸		
0409	Stomach		兔胃		




5.2 Rabbit skeletal diagram





5.3 Standard cuts flow chart






5.4 Rabbit meat cuts






	<p>0101 Full carcase</p> <p>A full carcase includes the head, the whole body skeletal musculature and bone extending to and including the hock joint (tarsus) and knee joint (carpus).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Diaphragm retained or removed. • Heart and lungs retained or removed • Kidneys retained or removed. • Kidney fats partially or completely removed.
	<p>0102 Carcase</p> <p>A carcass includes the whole body skeletal musculature and bone extending to and including the hock joint (tarsus) and knee joint (carpus), without the head.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tail removed at the sacrococcygeal junction • Kidneys - kidney fats removed • Tenderloin removed • Diaphragm retained or removed.






	<ul style="list-style-type: none"> • Heart and lungs retained or removed • Kidneys retained or removed.
	<p>0103 Side Side is prepared from a carcass. The neck is removed by a cut made between the 7th cervical vertebra and the 1st thoracic vertebra. The carcass is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic vertebra.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Kidneys - kidney fats removed • Diaphragm removed • Spinal cord removed
	<p>0201 Trunk Trunk is prepared from a carcass by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the flap.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Diaphragm retained or removed. • Kidneys retained or removed. • Kidney fats partially or completely removed. • Head and neck is retained or removed. • Heart and lungs retained or removed








	<p>0202 Leg pair and saddle</p> <p>Leg pair and saddle is prepared from a carcass by the removal of the following portions:</p> <p>Breast and flap are removed by a straight cut parallel on each side and measured from the dorsal edge and commencing from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib and following on through the flap to the superficial inguinal lymph node.</p> <p>The neck is removed by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Shank tipped. • Flap retained or removed. • Shoulder retained or removed. • Leg tendon retained or removed. • Number of ribs required. • Kidney and channel fats retained, partially or completely removed. • Scapular cartilage retained or removed. • Rib numbers to be frenched and length of frenching required. • Surface fat trim level. • The rib ends are frenched to a distance as specified from the ventral edge.
	<p>0203 Trunk without legs</p> <p>Trunk is prepared from a carcass by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the flap.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Diaphragm retained or removed. • Kidneys retained or removed. • Kidney fats partially or completely removed. • Front legs are removed. • Neck is retained or removed.
	<p>0204 Saddle</p> <p>Saddle is prepared from a leg pair and saddle (item 0202) by the removal of the leg pair by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the flap. The ribs and flap on both sides of the saddle are cut parallel at a specified distance from the (cranial) end.</p>




	<p>0205 Leg pair Leg Pair is prepared from a carcass by a straight cut through the 6th lumbar vertebrae to clear the tip of the ilium to the ventral portion of the Flap.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Leg tendon retained or removed. • Shank tipped. • Flap retained or removed. • Tail removal point. • Channel fat retained, partially or completely removed. • Butt Tenderloin retained or removed. • Surface fat trim level.
	<p>0206 Forequarter Cranial portion from the side (0101), prepared by a transversal cut made to the column vertebra at the 12th rib and the first lumbar vertebra.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Forequarter to consist of 11 ribs • Diaphragm removed • Spinal cord removed
	<p>0207 Hindquarter Caudal portion from the side (0101), prepared by transversal cut made through the vertebral column between the 12th rib and the 1st lumbar vertebra.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Hindquarter to consist of 1 rib • Diaphragm removed • Kidney - kidney fats removed • Tail removed at the sacrococcygeal junction • Spinal cord removed
	<p>0208 Leg - chump off Leg - Chump Off is prepared from a hindquarter by the removal of the chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tail removal point. • Sacrum retained or removed. • Shank tipped. • Leg tendon retained or removed. • Channel fat retained, partially or completely removed. • Chump cutting lines (cranial) to acetabulum. • Surface fat trim level.

	<p>0209 Fore leg</p> <p>Fore leg is prepared from a straight cut across the backbone at the eighth or ninth thoracic vertebra. The legs are divided by lengthwise cut along the backbone to produce two approximately equal halves.</p>
	<p>0210 Foreshank</p> <p>Foreshank is prepared from a Forequarter and consists of the radius, ulna, carpus and distal portion of the humerus bones and associated muscles.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Carpus retained. • Separated by saw cut or broken joint.
	<p>0211 Hindshank</p> <p>Hindshank is prepared from a leg and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The hindshank is removed from the leg by a cut parallel to the Chump removal cutting line through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tarsus retained. • Heel muscle retained or removed. • Leg tendon retained or removed. • Separated by saw cut or broken joint.
	<p>0212 Hindshank cuts</p> <p>Cuts are prepared from Hindshank by a cut parallel to the chump removal cutting line.</p>
	<p>0213 Loin</p> <p>Loin is prepared from a side (0102) by the removal of the forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The breast and flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end).</p>

	<p>0214 Quarters set Quarters set consists of the primals cuts from the forequarter or hindquarter.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Refer each item number for specification details.
	<p>0215 Five-piece cut-up A “five-piece cut-up” is prepared from a carcass (0101) by cutting it into 2 forelegs, 2 hind legs, and 1 loin with whole breast, back and rib portions.</p>
	<p>0301 Boneless rack Boneless rack is prepared from a carcass (0101) by removing forelegs and hind legs and all bones.</p>
	<p>0302 Boneless loin Boneless loin is prepared from boneless rack by a cutting along with the midline.</p>
	<p>0303 Striploin Striploin is prepared from a (0 rib) Hindquarter 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 the (1st to 6th) lumbar vertebra. The flank (tail) is removed at the eye of meat at the junction of the 12th rib and parallel to the 1st lumbar vertebra.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The distance of flank removal from eye of meat • Obtained from the hindquarter to consist of 1 rib

	<p>0304 Boneless saddle Boneless saddle is prepared from a carcass and consists of the eye muscle lying along the spinous process and transverse processes of the lumbar, thoracic and cervical vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Silverskin removed or retained. • Muscle length by indicating the removal point along the vertebrae.
	<p>0305 Backstrap Backstrap (long) is prepared from a side and consists of the eye muscle lying along the spinous process and transverse processes of the lumbar, thoracic and cervical vertebrae. The backstrap comprises of the portion commencing from the 1st cervical vertebrae to the lumbar sacral junction.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Silverskin removed or retained. • Muscle length by indicating the removal point along the vertebrae.
	<p>0306 Tenderloin Tenderloin is prepared from the side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The side strap (<i>M. psoas minor</i>) remains attached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Sidesstrap (<i>M. psoas minor</i>) retained or removed. • Surface fat trim level
	<p>0307 Eye of short loin The eye of short loin is prepared from backstrap and comprises of the portion commencing at the 10th thoracic vertebrae to the junction of lumbar sacral vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Silverskin removed or retained. • Muscle length by indicating the removal point from the lumbar and thoracic vertebrae.
	<p>0308 Rabbit bag Rabbit bag is prepared from boneless rack by folding neck meat and loin inward and then put in a bag shape.</p>

	<p>0309 Rabbit roll Rabbit roll is prepared from boneless rack by folding neck meat and loin inward and then put in a roll.</p>
	<p>0401 Rabbit steak Rabbit steak consists of cervical , thoracic, lumbar and sacral vertebrae, and ribs and attached muscles</p>
	<p>0402 Rabbit skeleton Rabbit skeleton consists of cervical , thoracic, lumbar and sacral vertebrae, and ribs</p>
	<p>0403 Head A “head” is produced by from whole rabbit. The head with tongue consists of the skull bones and contents and tongue.</p>
	<p>0404 Neck Neck is prepared from a whole carcass by a straight cut through and between the junction of the 7th cervical and the 1st thoracic vertebrae.</p>
	<p>0405 Kidney Kidney is prepared by the removal of blood vessels, skin; the fat in the renal hilus is partially removed.</p>
	<p>0406 Liver The “liver” is removed from a carcass body cavity. The bile sac (gallbladder) is removed. The liver consists of a smooth brownish to reddish coloured organ with one or more lobes that is irregular in shape and size.</p>

	<p>0407 Heart</p> <p>The “hearts, cap-on” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac and the aortal cap are not removed. The cap-on heart consists of a single muscular piece that circulates blood with associated heart.</p>
	<p>0408 Testes</p> <p>“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered bodies that are the male rabbit reproductive organs.</p>
	<p>0409 Stomach</p> <p>Stomach is removed from the body cavity by removing the contents, fat and other adhesion tissues. Rabbit stomach is formed by slightly irregular gastrointestinal muscle tissue.</p>