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Specialized Section on Standardization of Meat

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Item 4 (c) and (d) of the provisional agenda

Revision of existing UNECE Standards

Revision of existing UNECE Standards

Proposals submitted by the Rapporteurs

The following proposals were discussed and adopted at the Meeting of the Bureau and Experts (Rapporteurs) on Ovine and Bovine Meat, organized jointly with IPCVA, Buenos Aires, Argentina from 29 - 31 May 2012.

The following document contains only paragraphs with proposed changes and amendments. The fully revised document/standard will be prepared after adoption by the Specialized Section for adoption by the Working Party. Please note that the secretariat will also up-date the following sections in all standard that are currently under revision: Note, Preface, Acknowledgements, Table of Content, Introduction (1.1 UNECE standards for meat products), Adoption and publication history.

New pictures for existing or new cuts will be presented on screen during the meeting.

Further proposals:

Annex I (addresses): it is proposed to maintain only the names of the institutions (to be checked by delegations) as well as their web site addresses.

Annex II (codification systems): this part will have to be fully revised for all existing standards with the assistance of GS-1.

ATP reference: remove the document code and include just the web page address:

<http://www.unece.org/trans/main/wp11/atp.html>

Overall change: capitalize the reference to "GS1 System".

UNECE Standard for Bovine Meat – Carcasses and Cuts - proposed changes and amendments:

Under 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 bovine animals, carcasses, 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 Provisions concerning conformity assessment requirements in section 3.12.”

3.5.2 Bovine category

Bovine category code	Category	Description
0	Not specified	
1	Intact male	Evidence of sex traits, greater than 24 months
2	Young intact male	Less than 24 months
3	Steer	Young castrate
4	Heifer	Young female, uncalved
5	Steer and/or Heifer	Young castrate or young female, uncalved
6	Cow	Mature female
7	Young bovine	6-12 months
8	Steer and/or Heifer	Castrate/female (uncalved) Older than 24
9	Other”	

“3.5.6 Post-slaughter system

Post-slaughter processing codes (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 1: Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord. Regulations applicable to spinal cord removal will specify at what stage the carcass and/or cut must have the spinal cord removed. If required, there must be total removal.

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

- Dressing specification
- Electrical stimulation
- Method of carcass suspension
- Neck stringing
- Chilling regimes / Maturation (24hrs)
- Maturation/ Ageing process (post 24hrs)”

Under 4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR BEEF

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Beef has 14 fields and 20 digits (3 digits unused) and is a combination of the codes defined in chapters 3 and 5. Annex II contains a description of the GS1 System, which contains a specific application identifier for the implementation of the UNECE Code.

Under 5. CARCASSES AND CUTS DESCRIPTIONS

5.4 Bovine meat cuts

Proposal to expand the rib number required in the specifications for cut 1540 and add a new item number:

“RUMP AND LOIN 1540

Rump and loin is prepared from a hindquarter (1010) by removing the butt (1500). The thin flank (2200) is removed at a point cranial to the tuber coxae and approximately 75mm from *M. longissimus dorsi* (eye muscle) and running parallel to the body of the vertebrae to the specified rib.

To be specified:

- Rib number required (0 to 8 ribs)
- Distance from eye muscle.
- Diaphragm retained or removed.
- Kidney and kidney fat retained or removed.”

Add new item number and expand skeletal diagram by 2 ribs:

1538 (6-8 ribs)

1539 (4-6R) etc.

Proposal to add the following new cut description after “INSIDE CAP OFF - 2011”:

“TOPSIDE CAP OFF SIDE MUSCLES REMOVED

Alternative Description: INSIDE CAP OFF SIDE MUSCLE removed

Topside Cap Off is prepared from the Topside (item 2000) by the removal of the *M. gracilis* muscle along the natural seam. Fat deposits are removed.”

[picture and skeletal diagram supplied by the delegation of Australia]

Requested the inclusion of pictures for the following cuts which had been included in the 2007 version of the standard but had no picture or skeletal diagram:

1525

1650-1653

2330-2333

1660-1665

2341-2345

1599

1597

1622

2146

2081

2133

2329

2229

2264

1626

2306

UNECE Standard for Ovine Meat – Carcases and Cuts - proposed changes and amendments:

Under 3.5.6 Post-slaughter system

Post-slaughter processing codes (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 1: Removal of high risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, or other material. Regulations applicable to spinal cord removal will specify at what stage the carcass and/or cut must have the spinal cord removed. If required, there must be total removal.

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

Dressing specification

Electrical stimulation

Method of carcase suspension

Neck stringing

Chilling regimes / Maturation (24hrs)

Maturation/ Ageing process (post 24hrs)

Under 5. CARCASSES AND CUTS DESCRIPTIONS

5.4 Ovine meat cuts

- Proposal to add the following new cut descriptions:

after “5130 CHUMP” add:

RUMP

Rump is prepared from a Leg Chump On Boneless (item 5060) and is removed by a straight cut approximately 12mm from the hip joint (acetabulum) and at right angles across the primal. The cap muscle, Flank and associated fat are removed

[picture and skeletal diagram supplied by the delegation of Australia – number to be determined]

After “5015 SPARE RIBS” add:

RACK CAP - 5086

Rack Cap is prepared from a Rack – Cap On (item 4932) by removing the cap muscle covering the eye muscle portion. The cap will be comprised of the M. trapezius, M. latissimus dorsi.

Further trimming of the cap is as agreed between buyer and seller.

Point Requiring Specification:

Specify fat trim level.

[picture and skeletal diagram supplied by the delegation of Australia]

- Corrections to the text:

LEG SHANK BONE (EASY CARVE LEG) - 4821

Correct second sentence to read “The Inside – knuckle is removed along the natural seam and ...”

TENDERLOIN - 5080

Correct first indent in the specifications to read “– Sidestrap (M. psoas minor) retained or removed.”
