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Proposal for new UNECE standards

Proposal for new UNECE Standards - Definition of processed poultry meat

Proposal submitted by the delegation of the European Union

The following proposal was submitted by the delegation of the European Union and contains a draft definition of processed poultry meat.

Definitions:

- meat mass: the semi-finished mass for meat products containing meat and other ingredients prior to being placed in package;
- casing : a wrapper or involucre in direct contact with the meat product, in which the technical production process takes place;

Pre-rigor binder : warm meat homogenously and finely processed, following the slaughter of one poultry of species *Gallus gallus* or *Turkey gallopavo*, with the addition of salt mixtures and potable water.

A poultry meat product must meet the following organoleptic requirements:

- In terms of surface appearance and colour, meat products must not be contaminated on their surface, their wrapping or casing must not be damaged, aside from portioning, the shape must not be deformed, if this shape does not correspond directly with the production process; the surface of a smoked product must be evenly smoked without large contact spots and without contamination by soot;
- When sliced open, the appearance and colour must correspond to the ingredients and process used, must not contain cartilaginous and unprocessed parts and, in case of products with filler, it must not spontaneously separate from the binder; when the product is sliced open, water and fat must not be released;
- Consistency must be characteristic of the ingredients used, sliceable or spreadable;
- The aroma must be characteristic of the ingredient/s used and, in case of smoked products, of the smoking, free of any foreign odours;
- The taste must be characteristic of the ingredient used and, in case of smoked products, of smoking, free of any foreign tastes.

Following production, a meat product must be kept and stored, as quickest as possible, in a way that the internal temperature of the product is in accordance with the group classification criteria.