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Proposal for new UNECE standards

Proposal for new UNECE Standards

The following text, based on document ECE/TRADE/C/WP.7/GE.11/2013/8, was prepared by the Rapporteur (United States) for review by the Specialized Section.*

* This document was submitted on the above date to include additional information provided by contributing member States.

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Draft standard for processed poultry meat, including ready-to-cook preparations and ready-to-eat products

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.

This text 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: www.unece.org/trade/agr.

<i>Species/type of meat</i>	<i>UNECE Species code (data field 1)</i>
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Deer meat	20
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73
Rabbit meat	74
Horse meat (Equine)	80
Edible meat co-products	90
Retail meat cuts	91

1.2. Scope

This standard recommends an international language for processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat of the species *Gallus domesticus* (Chicken), *Meleagris gallopavo* (Turkey), *Anas Platyrhynchos* and *Cairina moschata* (Duck) and *Anser* and *Branta* (Goose) ready-to-cook (RTC) or ready-to-eat (RTE) marketed as fit for human consumption. Processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat is defined in the following categories:

Ready-to-Cook Preparation:

- Uncooked for further processing – to include partial treatments such as marinades, seasonings, batter and breaded, brine solutions, etc.
- Partially Cooked – a product which has gone through minimal processing or partial thermal processing (e.g. flash-fried or flash-frozen)

Ready-to-Eat Product:

- Fully Cooked¹ – Heat *ad corem*
- Other processes¹ (e.g. Smoke, brine, cured, marinated)

The standard provides purchasers with a variety of options for meat handling, packing and conformity assessment, which corresponds to good commercial practice for meat and meat products, intended to be sold in international trade.

To market processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat across international borders, the appropriate legislative requirements of food standardization and veterinary control must be met. The standard does not attempt to prescribe those aspects which are covered elsewhere, and 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 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 the scope of this Standard. Codex Alimentarius Commission

Standards, Guidelines, and Codes of Practice should be consulted as the international reference concerning health and sanitation requirements.”

1.3 Definitions

Baking: a food cooking method that uses prolonged dry heat by convection, rather than by thermal radiation, normally in an oven, but also in hot ashes, or on hot stones.¹

Batter : a semi-liquid mixture of one or more grains used to prepare various foods. Many batters are made by combining dry flours with liquids such as water, milk or eggs; batters can also be made by soaking grains in water and grinding them wet. Often a leavening agent such as baking powder is included to aerate and fluff up the batter as it cooks, or the mixture may be naturally fermented for this purpose as well as to add flavor.

¹ To meet food safety requirements.

Breading: a dry grain-derived food coating, made from bread crumbs or a breading mixture with seasonings. Breading can also refer to the process of applying a bread-like coating to a food.

Binder: agents that are mixed homogeneously in the processing to help in the structural consistency of the meat product.

Casing: a wrapper or involucre in direct contact with the meat preparation/ product, in which the technical production process takes place.

Cure: a cooking medium for poultry products which is made, but not limited to, salt, spices, herbs, onion and meat extracts in a liquid broth. The repeated use of the cure is called "old cure" which can contribute to a unique flavor and odor of the products.

Drying: a method of food preservation that works by removing water from the food.

Filling (stuffing): an edible substance or mixture used to fill a cavity in another food item

Frying: is a food cooking method to cook or be cooked in fat or oil

Herbs: are any plants used for flavoring as referring to the leafy green parts of a plant (either fresh or dried).

Marination: the process of soaking foods in a seasoned, often acidic, liquid before cooking. The liquid in question, the 'marinade', can be either acidic ingredients or enzymatic. In addition to these ingredients, a marinade often contains oils, herbs, and spices to further flavor the food items. It is commonly used to flavor foods and to tenderize tougher cuts of meat.

Mechanically separated meat (MSM) or mechanically deboned meat (MDM): is a paste-like meat product produced by forcing poultry, under high pressure through a sieve or similar device to separate the bone from the edible meat tissue.

Patty: a flattened, usually disc-shaped, serving of chopped or formed meat. The meat is compacted and shaped, cooked if applicable, and served.

Predust: is a base component of a coating system. The predust helps prepare the substrate for building the coating system.

Roasting: a cooking method that uses dry heat, whether an open flame, oven, or other heat source. Roasting uses indirect, diffused heat (as in an oven), and is suitable for slower cooking of meat in a larger, whole piece.

Spice: a dried seed, fruit, root, bark, or vegetative substance primarily used for flavoring, coloring or preserving food.

Smoking: is the process of flavoring, cooking, or preserving food by exposing it to the smoke from burning or smoldering plant materials. There are several types of smoking including cold, hot, and smoke roasting or smoke baking.

Thermal treatment: Heat treatment involves the use of heating, normally to temperatures, to achieve a desired result such as heating for finishing to the necessary degree of readiness.

Vegetables: a usually herbaceous plant (as the cabbage, bean, or potato) grown for an edible part that is usually eaten.

A poultry meat preparation/ product should meet the following organoleptic requirements:

- In terms of surface appearance and colour, meat preparations and products should not be contaminated on their surface, their wrapping or casing should not be

damaged, aside from portioning, the shape should not be deformed, if this shape does not correspond directly with the production process; the surface of a smoked product should be evenly smoked without large contact spots and without contamination by soot;

- When sliced open, the appearance and colour should correspond to the ingredients and process used, should not contain cartilaginous and unprocessed parts and, in case of preparation/products with filler, it should not spontaneously separate from the binder; when the preparation/ product is sliced open, water and fat should not be released;
- Consistency should be characteristic of the ingredients used, sliceable or spreadable;
- The aroma should be characteristic of the ingredient/s used and, in case of smoked products, of the smoking, free of any foreign odours;
- The taste should be characteristic of the ingredient used and, in case of smoked products, of smoking, free of any foreign tastes.

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

1.4 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 selected processed poultry meat, including ready-to-cook preparations and ready-to-eat products to make it easier to understand the provisions.

1.5 Adoption and Publication History

Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted the Standard for processed poultry meat, including ready-to-cook preparations and ready-to-eat products at its seventieth session in November 2014.

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/standards.htm.

2. Minimum requirements

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

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat items must originate from poultry meat that meets the following conditions:

- Free from any foreign material and odours (e.g. glass, rubber, plastic, metal ²
- Free of fecal contamination.
- Free of improper bleeding.
- Free of viscera, trachea, esophagus, mature reproductive organs, and lungs ³.
- Practically free of feathers and hemorrhaging ⁴.
- Free of freezer-burn ⁵.
- Free of discoloration ³
- Adheres to the chemical residue regulations of importing country.

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 Processed poultry meat, including ready-to-cook preparations and ready-to-eat products Code (see chapter 4). The UNECE Code for packing is described in section 3.9.

3.1 Additional requirements

Additional purchaser specified requirements that 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 ready-to-cook (RTC) or ready-to-eat (RTC) products in data field 1 as defined in section 1.1 is 70, 71, 72, or 73.

3.3 Product/part

3.3.1 Product/part code

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

² When specified by the purchaser, meat items will be subject to metal particle detection.

³ Unless these organs are inherent to the item specified.

⁴ This can only be allowed if disclosed by the seller and as permitted by national legislation and by the quality or grade selected.

⁵ 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).

[3.3.2 Bone]

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products, vary in presentation for bone as follows:

<i>Bone code (data field 3a)</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	

[3.3.3 Skin]

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products are available for trade with skin (skin-on) or without skin (skinless). Skin-on carcasses and parts are available in skin colours “yellow” and “white.” Skin options are:

<i>Skin code (data field 3b)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Skin-On, colour not specified	Product with skin that is either whitish or yellowish in colour; white skin and yellow skin product shall not be mixed in the same lot without the consent of the buyer
2	Skin-On, White Skin	Product with skin that has a whitish colour (Figure 1)
3	Skin-On, Yellow Skin	Product with skin that has yellowish colour (Figure 2)
4	Skinless	Product with all skin removed (Figure 3)
5-9	Codes not used	

[3.4 Refrigeration]

Processed poultry meat, including ready-to-cook preparations and ready-to-eat products may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick⁶) deep frozen without ice glazing, or individually (quick⁵) deep frozen with ice glazing. Not all categories may be used by all regions. Depending on refrigeration method used, tolerances for product weight are to be agreed between the buyer and seller. It is the responsibility of the operator to ensure that ambient temperatures are such throughout the supply chain as to ensure uniform internal product temperatures as follows:

⁶ The dry ice shall not be in direct contact with the product.

<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 –2 °C or more than + 4.0 °C at all times following the post-slaughter chilling process
2	Chilled, with Ice Added	Internal product temperature maintained at not less than –2.0 °C or more than + 4.0 °C at all times 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 ⁵	Internal product temperature maintained at not less than –2 °C or more than + 4.0 °C at all times following the post-slaughter chilling process and packed in a container with dry ice (CO ₂)
4	Deeply Chilled ⁷	Internal product temperature maintained at not less than –12 °C or more than –2.0 °C at all times after freezing
5	Frozen	Internal product temperature maintained at –12 °C or less at all times after freezing
6	Deep Frozen	Internal product temperature maintained at –18 °C or less at all times after freezing
7	Individually (Quick ⁸) Deep Frozen, without Ice Glazing	Product is individually frozen before packing and maintained at an internal temperature –18 °C or less at all times after freezing
8	Individually (Quick ⁷) Deep Frozen, with Ice Glazing	Product is individually frozen before packing and maintained at an internal temperature –18 °C or less at all times after freezing. Ice glazing methodology and labelling terminology must be agreed between the buyer and seller. The methodology used and any weight pick-up due to ice glazing must be declared on the product description/label
9	Other	Can be used to describe any other refrigeration agreed between buyer and seller

⁷ This method of refrigeration should only be used for short term storage for retail.

⁸ Timelines and temperatures for individually (quick) deep frozen shall conform to relevant legislation of the importing country. Example: To meet the relevant European Union legislation (see Dir 89/108/EEC) the temperature shall be achieved at a minimum rate of 5 mm/hour.

3.5 Production History

3.5.1 Traceability

The requirements concerning production history/origin as specified by the purchaser may require traceability systems to be in place. Traceability requires a verifiable method of identification of products or batches of products at all relevant 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 the provisions concerning conformity assessment requirements of section 3.8.

Subject to purchaser requirements, the set of items found in tables 3.5.2-3.5.7 should be negotiated before the acquisition of the processed poultry meat, including ready-to-cook preparations and ready-to-eat products.

[3.5.2 Processed poultry meat, including ready-to-cook preparations and ready-to-eat products Age Category]

<i>Chicken category code (data field 5)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Very young chickens	Less than 28 days of age
2	Young chickens	Less than 84 days of age, tip of sternum is flexible (not ossified)
3	Roasters	Less than 84 days of age, tip of sternum is less flexible (partly ossified) than for young chicken category
4	Capons 1	Surgically neutered chickens, less than 120 days of age
5	Capons 2	Surgically neutered chickens, more than 140 days of age*
6	Egg-laying hens	Hens of laying strains with completely ossified sternum
7	Breeding hens and roosters	Females and males with completely ossified sternum
8	Code not used	
9	Other	

* In the EU capons age at castration and at slaughter is established in the Marketing Standards for Poultry Regulation (EC) No 543/2008.

[3.5.3 Production system]

The purchaser may specify a production system. In any case, the production 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.

<i>Production system code (data field 6)</i>	<i>Category⁹</i>	<i>Description</i>
0	Not specified	
1	Conventional	Chickens are raised in heated and either ventilated or open-sided growing houses
2	Free-range 1	Chickens from slow maturing breeds raised with specified low density indoors and outdoors with unrestricted diurnal outdoor access for at least half of their total life. The feed must contain at least 70% cereals. The minimum slaughter age is 56 days
3	Free-range 2	Chickens from slow maturing breeds raised with specified low density indoors and outdoors with unrestricted diurnal outdoor access for at least half of their total life. The feed must contain at least 70% cereals. The minimum slaughter age is 81 days
4	Free-range 3	Chickens are raised in heated and either ventilated or open-sided growing houses with access to the outdoors
5	Pastured/pasture-raised	Chickens are raised outdoors utilizing movable enclosures located on grass
6	Organic ¹⁰	Production methods that conform to the legislation of the importing country concerning organic production
7-8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

⁹ In the EU the age of capons and the types of farming are laid down in regulation EC 543/2008 except for organic farming regulation EC 834/2007.(available at: eur-lex.europa.eu).

¹⁰ Organic production systems include specific feeding systems. The option “organic” is therefore not repeated under feeding system.

[3.5.4 Feeding system]

The purchaser may specify a feeding system. In any case the feeding 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.

<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
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

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.

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

[3.5.5 Slaughter system]

<i>Slaughter system code (data field 10)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Conventional	Stunned prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4-8	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 determining of the water content must be agreed between buyer and seller.¹¹

<i>Chilling system code (data field 9)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Immersion chilled (no additives)	Product chilled by movement through reverse-flowing cold water
2	Immersion chilled (additives)	Product chilled by movement through reverse-flowing cold water containing anti-microbial agents
3	Air chilled (no additives)	Product chilled by cold air
4	Air chilled (additives)	Product chilled by cold air containing anti-microbial agents
5	Air-spray chilled (no additives)	Product chilled by cold air interspersed with fine water spray

¹¹ Relevant methods can be found in article 9 of the E.U. Regulation (EEC) 1538/91 (consolidated text available at: eur-lex.europa.eu).

<i>Chilling system code (data field 9)</i>	<i>Category</i>	<i>Description</i>
6	Air-spray chilled (additives)	Product chilled by cold air interspersed with fine water spray containing anti-microbial agents
7-8	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]

Save as otherwise established in the importing country, 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	

3.5.8 Additional ingredients

A buyer may stipulate specific additions, food ingredients, fillers (stuffing) for use in RTE and RTC products. These products must meet with the importing country legislation, and would be an agreement between a buyer and seller.

<i>Additional ingredients codes</i>	<i>Category/Description</i>
00	Code not used
01	Without any additional food ingredients
02	Food addition(s)
03-09	Codes not used
10	Food ingredients
11-19	Codes not used
20	Filler or stuffings
21-29	Codes not used
30	Food addition(s), food ingredient(s), filler(s), stuffing(s)
31-39	Codes not used
40	Food additions(s), food ingredient(s)
41-49	Codes not used
50	Food ingredient(s), filler(s), stuffing(s)
51-99	Codes not used

3.5.9 Product meat type

A buyer may specify they type of meat for use in the RTE and RTC products.

<i>Meat type codes</i>	<i>Category/Description</i>
00	Code not used
01	Full carcass
02	Whole muscle parts
03	Whole muscle cuts
04	Chopped and formed meat
05-09	Codes not used

3.5.10 Meat Preparations

A buyer may specify the type(s) of preparations for their products including marination, predust and batter and breading.

<i>Preparations codes</i>	<i>Category/Description</i>
00	Code not used
01	No preparations
02	Marination
03	Pre-dust
04	Batter
05	Breading
06	Pre-dust, batter and breading
07	Batter and breading
08-09	Code not used

3.5.11 Thermal Treatment

A buyer may specify the type or combination of thermal treatment of the product.

<i>Thermal codes</i>	<i>Category/Description</i>
	Codes not used
01	Baking
02-09	Codes not used
10	Brine
11-19	Codes not used
20	Curing
21-29	Codes not used
30	Frying
31-39	Codes not used
40	Roasting
41-49	Codes not used
50	Smoking
51-99	Codes not used

3.6 Quality level

[3.6.1 Definition of codes]

A quality level for can be specified as follows:

<i>Quality code (data field 11)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	Comply with minimum conditions in Chapter 2.
1	Quality Level 1	Product meets highest quality level ¹²
2	Quality Level 2	Product meets second quality level ¹¹
3-8	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 processed poultry meat, including ready-to-cook preparations and ready-to-eat products

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 processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat:

- 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 kg (and optionally lb.)
- Cooking recommendations
- Percentage of additional water conforming to the requirements of 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:

¹² 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 of origin: In this standard the term “country of origin” is reserved to packing have taken place in the same country. If fresh product is sourced from other countries the countries should be listed.
- Processing/packaging date
- Quality/grade/classification
- Ready to cook or ready to eat

3.8 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.

Chicken or batch identification conformity assessment (chicken/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.

<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	Chicken/batch identification (chicken/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and chicken/batch ID conformity assessment
6	Trade standard and chicken/batch ID conformity assessment
7	Quality, trade standard, and chicken/batch ID conformity assessment
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, to the thermal condition of the chicken carcasses and parts (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)* (www.unece.org/trans/main/wp11/atp.html).

[3.9.1 Piece weight]

A “piece” is

The weight can also be indicated as a weight range. 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	Plastic bag or other similar material that adheres to the product through the removal of air by vacuum and a heat-sealing closure
03	Plastic bag, resealable	Plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed
04	Plastic bag, with modified atmosphere	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	Plastic bag or other similar material that is used to enclose individual servings of product
06	Tray pack	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	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	Paper container that holds the product and is packed inside a packing container. The carton may: (1) have an impregnated and/or coated wax surface, or (2) be lined with a plastic-film or other polyethylene bag. The carton is closed using commercial methods. If this package is 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. Secondary packages 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

<i>Secondary packing code (data field P5)</i>	<i>Category</i>	<i>Description</i>
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 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 in kilograms as five digits with one decimal place (0000.0 kg). 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 Processed poultry meat, including ready-to-cook preparations and ready-to-eat products meat packaging and packing coding format

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

<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 package 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 processed poultry meat, including ready-to-cook preparations and ready-to-eat products

[4.1 Definition of the traceability section code]

The UNECE Code for Purchaser Requirements for has ...fields and ... digits (.. digits not used) and is a combination of the codes defined in sections 3 and 5.

<i>Field 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	Refrigeration	3.4	0 - 9
4	Category	3.5.2	0 - 9
5	Production system	3.5.3	0 - 9
6	Feeding system	3.5.4	00 - 99
7	Slaughter system	3.5.5	0 - 9
8	Chilling system	3.5.6	0 - 9
9	Anti-microbial treatment	3.5.7	0 – 9
10	Additional Ingredients	3.5.8	00-99
11	Meat type	3.5.9	0-9
12	Meat Preparations	3.5.10	0-9
13	Thermal Treatment	3.5.11	00-99
14	Quality	3.6	0 - 9
15	Field not used	-	0 - 9
16	Field not used	-	0 - 9
17	Conformity assessment	3.8	0 - 9

[4.2 Example of the purchaser specified traceability code]

The following example describes: a, which was..... Theis 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 processed poultry meat, including ready-to-cook preparations and ready-to-eat products source Meat Code:

<i>Field no.</i>	<i>Name</i>	<i>Requirement</i>	<i>Value</i>
1	Species	Chicken	70
2	Product/part	Whole bird	0101
3a	Bone	Bone-in	1
3b	Skin	Skin-on, yellow skin	3
4	Refrigeration	Deep-frozen	6
5	Category	Young chicken	2
6	Production system	Organic	6
7	Feeding system	Fish meal free	10
8	Slaughter system	Not specified	0
9	Chilling system	Air chilled, no additives	3
10	Anti-microbial treatment	No anti-microbial treatments used	1
11	Quality	Quality level 1	1
12	Field not used	-	0
13	Field not used	-	0
14	Conformity assessment	Quality and trade standard conformity assessment	4

5. Commonly traded “processed poultry meat, including ready-to-cook preparations and ready-to-eat products” items

5.1 Multilingual index of products

<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>

5.2 Commonly traded “processed poultry meat, including ready-to-cook preparations and ready-to-eat products”

Note: Flavorings and Spices are the buyer’s option



Nugget

A “nugget” consists of mechanically separated meat, skin, and/ or whole breast muscle that are blended with spices and other ingredients, formed, breaded and/or battered, then fried or baked.



Breaded Chicken Patty

A “breaded chicken patty” consists of either boneless chicken breast trim with rib meat and/or other chopped or formed chicken meat that is blended with spices and other ingredients breaded and/or battered, then fried or baked.

- Products to include, but not limited to the following:
 - burgers out of chicken meat minced out of chicken breast fillet, breaded with crackers, roasted and frozen
 - fancy fillet ready-to-cook pieces minced out of chicken breast fillet, breaded with crackers, roasted and frozen
 - balls (or other forms) out of chicken meat with stuffing minced out of chicken breast fillet with stuffing, breaded with crackers, roasted and frozen
 - cordon bleu (burgers) with stuffing minced out of chicken breast fillet with stuffing, breaded with crackers, roasted and frozen
 - chicken breast patty out of minced chicken breast meat, stuffed with or in combination with herbs, cheese, vegetables, seasonings, fruits, or other agreed upon ingredients.
 - chicken leg patty consisting of boneless formed leg meat, with or without skin, without bones, blended with spices and/or other ingredients, fried or baked.



Breaded Chicken Breast Fillet

A “breaded chicken breast fillet” contains boneless chicken breast fillet with or without rib meat that are blended with spices and other ingredients, breaded and/or battered, and then fried or baked.

- Products to include, but not limited to the following:
 - chicken fillet pieces being cut out of chicken breast fillet, breaded with crackers, roasted and frozen
 - chicken breast fillets natural out of deboned poultry meat, being seasoned with spices, in different marinades or sauce (glaze), with grill strips, with or without roasting, frozen
 - chicken breast fillets being cut out of the chicken breast fillet, stuffed with or in combination with herbs, cheese, vegetables, seasonings, fruits, or other agreed upon ingredients.



Breaded Chicken Wing Sections

A “breaded chicken wing sections” consists of chicken wing portions and drumettes that are blended with spices and other ingredients, breaded and/or battered, and fried or baked

- Products to include, but not limited to the following:
 - wings out of poultry meat, natural with bones, with breading, seasoned with spices, baked or cooked in conventional oven, frozen



Glazed Chicken Wing Sections

A “glazed chicken wing section” consists of chicken wing portions and drumettes that are breaded or unbreaded, par-fried, and coated in a type of sauce.

- Products to include, but not limited to the following:
 - wings out of poultry meat, natural with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), baked or cooked in conventional oven, frozen;



Grilled Chicken Strips

A “grilled chicken strip”, consists of sections of chicken breast or thigh meat with skin or no skin, no bones that has been cut into sections that are blended with spices and other ingredients, and put thru an oven and/or grill or grill marker.

- Products to include, but not limited to the following:
 - Strips out of poultry meat, natural deboned, with or without breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, roasted, steamed and then frozen.



Grilled Chicken Breast Fillet

A “grilled chicken breast fillet” consists of boneless chicken breast with or without rib meat that is blended with spices and other ingredients and put thru and over and/or grill or grill marker.

- Products to include, but not limited to the following:
 - chicken breast fillets natural out of deboned poultry meat, being seasoned with spices, in different marinades or sauce (glaze), with grill strips, with or without roasting, frozen



Separate Chicken carcass and parts

A “Separate Chicken carcass and parts” consists of a whole chicken or parts that have been blended with spices and other ingredients, and baked, roasted, grilled or steamed.

- Products to include, but not limited to the following:
 - separate chicken carcass or mixed parts (drumstick, thigh, femur), natural, deboned or with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, baked or cooked in conventional oven, frozen;
 - separate chicken carcass or mixed parts (drumstick, thigh, femur), natural, deboned or with bones, with breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, baked or cooked in conventional oven, frozen;
 - whole chicken carcass, natural, with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), baked or cooked in conventional oven, frozen;
 - whole chicken carcass, natural, with bones, seasoned with spices, in different marinades or sauce (glaze), roasted, frozen



Separate Turkey carcass and parts

A “Separate Turkey carcass and parts” consists of a whole turkey or parts that have been blended with spices and other ingredients, and baked, roasted, grilled or steamed, stuffed or unstuffed.

- Products to include, but not limited to the following:
 - separate turkey carcass or mixed parts (drumstick, thigh, femur), natural, deboned or with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, baked or cooked in conventional oven, frozen;
 - separate turkey carcass or mixed parts (drumstick, thigh, femur), natural, deboned or with bones, with breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, baked or cooked in conventional oven, frozen;

- whole turkey carcass, natural, with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), baked or cooked in conventional oven, frozen;
- whole turkey carcass, natural, with bones, seasoned with spices, in different marinades or sauce (glaze), roasted, frozen



Separate Goose carcass and parts

A “separate goose carcass and parts” consists of a whole goose or parts that have been blended with spices and other ingredients, and baked, roasted, grilled, cured, or steamed, stuffed or unstuffed.

- Products to included , but not limited to the following:
 - separate goose carcass or mixed parts (drumstick, thigh, femur), natural, deboned or with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, baked or cooked in conventional oven, frozen;
 - goose meat burgers consists of either boneless goose breast trim with rib meat and/or other chopped or formed goose meat, with or without skin, that is blended with spices and other ingredients breaded and/or battered, then fried or baked, frozen.
 - separate goose carcass or mixed parts (drumstick, thigh, femur), natural, deboned or with bones, with breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, baked or cooked in conventional oven, frozen;
 - whole goose carcass, natural, with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), baked or cooked in conventional oven, frozen;
 - whole goose carcass, natural, with bones, seasoned with spices, in different marinades or sauce (glaze), roasted, frozen



Separate Duck carcass and parts

A “separate Duck carcass and parts” consists of a whole duck or parts that have been blended with spices and other ingredients, and baked, roasted, grilled, cured, or steamed, stuffed or unstuffed.

- Products to included , but not limited to the following:
 - separate duck carcass or mixed parts (drumstick, thigh, femur), natural, deboned or with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, baked or cooked in conventional oven, frozen;
 - separate duck carcass or mixed parts (drumstick, thigh, femur), natural, deboned or with bones, with breading, seasoned with spices, in different marinades or sauce (glaze), with or without grill strips, baked or cooked in conventional oven, frozen;
 - whole duck carcass, natural, with bones, without breading, seasoned with spices, in different marinades or sauce (glaze), baked or cooked in conventional oven, chilled or frozen;
 - whole duck carcass, natural, with bones, seasoned with spices, in different marinades or sauce (glaze), roasted, chilled or frozen



Chicken Sausage

A “Chicken Sausage” consists of minced chicken, mixed with fat and/or skin, with or without cereal or bread, and seasonings and packed into an animal intestine or synthetic casing. This item can be cured, boiled, baked, smoked, or roasted.

- Products to include, but not limited to the following:
 - Cooked chicken sausage in a large assortment of sizes and specialties
 - Cooked chicken breast sausage with herbs, sliced.
 - Cooked chicken sausage stuffed with or in combination with herbs, cheese, vegetables, seasonings, fruits, or other agreed upon ingredients.



Turkey Sausage

A “Turkey Sausage” consists of minced turkey, mixed with fat and/or skin, with or without cereal or bread, and seasonings and packed into an animal intestine or synthetic casing. This item can be cured, boiled, baked, smoked, or roasted.

- Products to include, but not limited to the following:
 - Cooked turkey sausage in a large assortment of sizes and specialties

- Cooked turkey breast sausage with herbs, sliced.
 - Cooked turkey sausage stuffed with or in combination with herbs, cheese, vegetables, seasonings, fruits, or other agreed upon ingredients.
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