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#### Working Party on Agricultural Quality Standards

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#### 2014 Amendments to UNECE Standards

### UNECE Standard for Edible Meat Co-Products<sup>\*</sup>

The following changes to the Standard for Edible Meat Co-products, which were proposed by the Rapporteur (USA) and are supported by the Co-Rapporteur (Australia), are submitted to the Specialized Section for review. Changes are highlighted. This text also includes images for the cuts/co-products.

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<sup>\*</sup> Submitted on the above date to include recent proposed revisions.



## NOTE

### Working Party on Agricultural Quality Standards

The commercial quality standards developed by the UNECE Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. United Nations standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They 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.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website:  
[www.unece.org/trade/agr/standard/meat/meat\\_e.html](http://www.unece.org/trade/agr/standard/meat/meat_e.html).

**The present new Standard for Edible Meat Co-Products is based on document ECE/TRADE/C/WP.7/2008/21, adopted by the Working Party at its sixty-fourth session.**

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Addresses	see <a href="http://www.unece.org/trade/agr/standard/meat/meat_e.html">www.unece.org/trade/agr/standard/meat/meat_e.html</a>
Codification system	see <a href="http://www.unece.org/trade/agr/standard/meat/meat_e.html">www.unece.org/trade/agr/standard/meat/meat_e.html</a>

## UNECE Standard for Edible Meat Co-Products “Variety Meats”?

### 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 which UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist or are being developed and their code for use in the UNECE meat code (see section 4).

For further information please visit the UNECE website at: [www.unece.org/trade/agr/standard/meat/meat\\_e.html](http://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.

Species	Species code (data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Deer	20
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73

Species	Species code (data field 1)
Rabbit	74
Equine (Horse)	80
Edible meat co-products	90
Retail meat cuts	91

## 1.2 Scope

This Standard recommends an international language for edible co-products marketed as fit for human consumption. It provides purchasers with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market edible co-products 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 that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for 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 co-products to make it easier to understand the provisions.

## 1.4 Adoption and publication history

Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted this text at its 64<sup>th</sup> session (reference: ECE/TRADE/C/WP.7/2008/21).

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](http://www.unece.org/trade/agr/standard/meat/meat_e.html).

## **2. Minimum requirements**

All edible co-products must originate from healthy animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Edible co-products 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<sup>1</sup>)
- Free of offensive odours
- Free of unspecified bones fragments
- Free of contusions having a material impact on the product
- Free from freezer-burn<sup>2</sup>

Removal and preparation of edible co-products shall be accomplished with sufficient care to maintain integrity and identity and avoid unnecessary scores.

## **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 edible meat co-products 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 on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

### **3.2 Species**

The code for edible meat co-products in data field 1 as defined in section 1.1 as: 90.

### **3.3 Product/cut**

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

### **3.4 Refrigeration**

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

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<sup>1</sup> When specified by the purchaser, edible co/products will be subject to metal particle detection.

<sup>2</sup> 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).

Refrigeration code (data field 4)	Category	Description
0	Not specified	No category specified
1	Chilled	Internal product temperature maintained at not less than $-1.5^{\circ}\text{C}$ or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process.
2	Frozen	Internal product temperature maintained at not exceeding $-12^{\circ}\text{C}$ at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding $-18^{\circ}\text{C}$ at any time after freezing.
4 - 8	Codes not used	
9	Other	

### 3.5 Production history

#### 3.5.1 Traceability

The requirements concerning production history specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of edible meat co-products, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the procedures used to certify conformity must be in accordance with provisions concerning conformity-assessment requirements of section 3.10.

#### 3.5.2 Co-product category

Co-product category code (data field 3)	Category	Description
00	Not specified	No category specified
10	Beef	Bovine
11	Veal	
30	Porcine	
40	Ovine	
42	Lamb	
50	Caprine	
52	Kid	
80	Equine	
99	Others	Any other co-product category 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.

<b>Production system code (data field 6)</b>	<b>Category</b>	<b>Description</b>
<b>0</b>	Not specified	No system specified
<b>1</b>	Mainly indoors	Production methods that are based on indoors housing
<b>2</b>	Restricted outdoors	Production methods that are based on limited access to free movement
<b>3</b>	Pasture	Production methods that are based on access to open land
<b>4</b>	Organic	Production methods that are in conformity with the legislation of the importing country concerning organic production
<b>5 – 8</b>	Codes not used	
<b>9</b>	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.

<b>Feeding system code (data field 7)</b>	<b>Category</b>	<b>Description</b>
<b>0</b>	Not specified	
<b>1</b>	Grain fed	Grain is the predominant component of the diet
<b>2</b>	Forage fed	Forage is the predominant component of the diet, with some grain supplement
<b>3</b>	Exclusively forage fed	Forage is the only component of the diet
<b>4</b>	Milk fed	Feeding system based on milk
<b>5</b>	Formula fed	Feeding systems that are milk substitute based
<b>6</b>	Specialized/Functional	Special enriched feeding system aimed to either change some characteristics of the product or its nutritional profile
<b>7 - 8</b>	Codes not used	
<b>9</b>	Other	Any other feeding system agreed between buyer and seller

#### 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.

<b>Slaughter system code (data field 8)</b>	<b>Category</b>	<b>Description</b>
<b>0</b>	Not specified	
<b>1</b>	Conventional	Stunning prior to bleeding
<b>2</b>	Kosher	Appropriate ritual slaughter procedures used
<b>3</b>	Halal	Appropriate ritual slaughter procedures used
<b>4 – 8</b>	Codes not used	
<b>9</b>	Other	Any other authorized method of slaughter must be specified by seller and buyer



### 3.5.6 Post-slaughter system

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

Post-slaughter processing codes (data field 9)	Category	Description
0	Not specified	
1	Washed	Raw and washed with fresh water
2	Scalding	Washing in water at a temperature of 65-75° C
3	Blanching	Plunged in boiling water for a few minutes
4	Cooked and bleached	Plunged in boiling water for a few minutes with added bleach <sup>c</sup>
5	Scalded and bleached	This processing may have bleach added <sup>a</sup>
6	Casing fat removal <sup>b</sup>	
7	Casing mucosa removal	
8	Casing fat and mucosa removal <sup>a</sup>	
9	Other specified	Post-slaughter system for edible co-products specified as agreed between buyer and seller.

### 3.6 Edible co-product colour

Edible co-product colour code (data field 10)	Category	Description
0	Not specified	
1	Specified	Range required
2 – 9	Codes not used	

Specific requirements regarding colour if required need to be agreed between buyer and seller and are not provided for in the coding system.

Size/weight ranges of edible co-products

Size/weight range code (data field 12)	Category	Description
0	Not specified	
1	Weight	Range required
2	Diameter	Range required
3	Length	Range required
4	Diameter and length	Range required
5	Weight and diameter	Range required
6	Weight and length	Range required
7	Weight, diameter and length	Range required

<sup>a</sup> The use of added bleach is not permitted in certain countries.

<sup>b</sup> Buyer and seller should agree on the percentage of fat left on the product.

**Note:** Individual market requirements will have specific regulations governing the removal of specified-risk material.

Size/weight range code (data field 12)	Category	Description
8	Other specified	Range required
9	Code not used	

### 3.8 Packing, storage and transport

#### 3.8.1 Description and provisions

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

- Chilled with or without packaging
- Frozen / deep-frozen packed to protect the products
- Salt or brine
- Individually wrapped (I.W.)
- Bulk packaged (e.g. plastic or wax-lined container, barrels)
- Bulk sorted (e.g. in layers)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, the thermal condition of the edible co-products (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (ECE/TRANS/165).

#### 3.8.2 Packing code

Packing code (data field 13)	Category
0	Not specified
1	Individually wrapped (I.W.)
2	Bulk packaged (e.g. plastic or wax-lined container, barrels)
3	Bulk sorted (e.g. in layers)
4	Vacuum-packed (VAC)
5	Modified atmosphere packaging (MAP)
6 – 8	Codes not used
9	Other

### 3.9 Labelling information to be mentioned on or affixed to the marketing units of edible co-products

#### 3.9.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following information must be listed on product labels:

Labelling information	Packaged or packed meat
Health stamp	X
Slaughter number or batch number	X
Packaging date	X
Name of the product	X
Durability information as required by each country <sup>d</sup>	X
Use-by date, as required by each country	X
Temperature or storage methods: chilled, frozen, deep-frozen, in salt or brine	X
Storage conditions (see section 3.4 Refrigeration)	X
Appropriate identification of packer, processor or retailer	X
Quantity (number of pieces)	X
Net weight	X

#### 3.9.2 Additional information

Additional information may be listed on product labels as requested 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:

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

<sup>d</sup> Durability information is processing date either a use-by date or a best-before date as required by each importing country.

- Storage conditions (other than temperature)

### 3.10 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 section 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 section 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 certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in section 3.1.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	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
8	Code not used
9	Other

## 4. UNECE Code for purchaser requirements for Edible Co-Products

### 4.1 Definition of the code

The UNECE code for purchaser requirements for edible meat co-products has 14 fields and 20 digits (3 digits not used) and is a combination of the codes defined in sections 3 and 5.

No.	Name	Section	Code Range
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Co-product category	3.5.2	00 – 99
4	Refrigeration	3.4	0 – 9
5	Field not used	–	0 – 9
6	Production system	3.5.3	0 – 9

No.	Name	Section	Code Range
7a	Feeding system	3.5.4	0 – 9
7b	Field not used	–	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Edible co-products colour	3.6	0 – 9
11	Field not used	–	0 – 9
12	Size/weight ranges	3.7	0 – 9
13	Packing	3.8.2	0 – 9
14	Conformity-assessment	3.10	0 – 9

## 4.2 Example

The following example describes a chilled, vacuum packaged, heart that was third party certified, with post-slaughter processing agreed between buyer and seller and size/weight range by weight, from a beef that was pasture raised and forage fed.

This item has the following UNECE edible meat co-product code: **90610010103200710152**

No.	Name	Requirement	Code value
1	Species	Edible meat co-products	90
2	Product/cut	Heart	6100
3	Co-product category	Beef	10
4	Refrigeration	Chilled	1
5	<i>Field not used</i>	–	0
6	Production system	Pasture	3
7a	Feeding system	Forage	2
7b	<i>Field not used</i>	–	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Other specified	7
10	Edible co-product colour	Specified	1
11	<i>Field not used</i>	–	0
12	Size/weight ranges	Weight	1
13	Packing	Vacuum-packed (VAC)	5
14	Conformity assessment	Trade standard conformity assessment	2

## 5. Edible meat co-products descriptions

### Definition of “Edible meat co-products”:

“Edible meat co-products” is defined as animal product other than red or white meat muscles. Edible co-products are identified in many countries by the following descriptions: (fancy meat items, offal meat items, and variety meat items).

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>
<b>BOVINE – CODE (10)</b>						
6000	<i>Tongue long cut</i>					
6010	<i>Tongue short cut</i>					
6030	<i>Tongue Swiss cut</i>					
6040	<i>Tongue root (throat trimmings)</i>					
6045	<i>Tongue root fillet</i>					
6050	<i>Cheek</i>					
6060	<i>Cheek – papillae off</i>					
6061	<i>Cheek meat</i>					
6260	<i>Papillae</i>					
6114	<i>Head</i>					
6240	<i>Head meat</i>					
6120	<i>Brain</i>					
6070	<i>Tail</i>					
6080	<i>Liver</i>					
6090	<i>Kidney</i>					
6211	<i>Heart and lungs</i>					
6210	<i>Lungs</i>					
6183	<i>Trachea</i>					
6100	<i>Heart</i>					
6110	<i>Thymus gland (sweetbreads)</i>					
6112	<i>Salivary glands</i>					
6140	<i>Rumen (paunch)</i>					
6141	<i>Rumen pillars (mountain chain tripe)</i>					
6152	<i>Reticulum (honeycomb tripe)</i>					
6154	<i>Omasum (bible tripe)</i>					
6155	<i>Abomasum</i>					
6180	<i>Testes</i>					
6181	<i>Pizzel</i>					
6182	<i>Oesophagus</i>					
6280	<i>Weasand meat</i>					
6190	<i>Spleen</i>					
6200	<i>Tendons</i>					
6201	<i>Flexor tendons</i>					
6202	<i>Achilles tendons</i>					
6203	<i>Skirt sinew</i>					
6270	<i>Diaphragm membrane</i>					
6271	<i>Skirt membrane (tunic tissue)</i>					
6272	<i>Membrane</i>					
6273	<i>Ligamentum nuchae</i>					
6493	<i>Feet</i>					
6494	<i>Mammary glands</i>					
6495	<i>Rectum (Bung)</i>					
6496	<i>Small intestine</i>					
6497	<i>Large intestine</i>					
6498	<i>Intestine</i>					




<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
6450	<i>Blood stabilized</i>					
6451	<i>Blood defibrinated</i>					
6452	<i>Blood plasma</i>					
6453	<i>Blood serum</i>					
<b>VEAL – CODE (11)</b>						
6500	<i>Tongue long cut</i>					
6510	<i>Tongue short cut</i>					
6520	<i>Tongue Swiss cut</i>					
6620	<i>Head</i>					
6621	<i>Skull</i>					
6570	<i>Brain</i>					
6524	<i>Cheek</i>					
6582	<i>Lungs</i>					
6550	<i>Heart</i>					
6530	<i>Liver</i>					
6540	<i>Kidney</i>					
6559	<i>Salivary glands</i>					
6560	<i>Thymus gland (sweetbreads)</i>					
6561	<i>Tail</i>					
6580	<i>Spleen</i>					
6585	<i>Mask</i>					
6590	<i>Tendons</i>					
6622	<i>Feet</i>					
6623	<i>Testes</i>					
6624	<i>Pluck</i>					
6625	<i>Oesophagus</i>					
6613	<i>Weasand meat</i>					
6614	<i>Papillae (lips)</i>					
6626	<i>Intestine</i>					
6628	<i>Abomasum</i>					
6629	<i>Rumen (stomach/paunch)</i>					
6632	<i>Rumen pillars (mountain chain tripe)</i>					
6633	<i>Reticulum (honeycomb tripe)</i>					
6634	<i>Omasum (bible tripe)</i>					
6640	<i>Blood stabilized</i>					
6641	<i>Blood defibrinated</i>					
6642	<i>Blood plasma</i>					
6643	<i>Blood serum</i>					


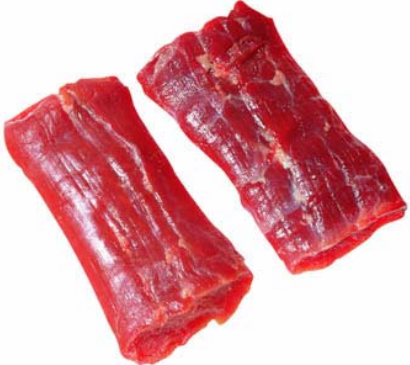


<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish</i>	<i>Chinese</i>
<b>OVINE – CODE (40)</b>						
<b>CAPRINE – CODE (50)</b>						
7000	<i>Tongue long cut</i>					
7010	<i>Tongue short cut</i>					
7015	<i>Tongue Swiss cut</i>					
7150	<i>Head</i>					
7151	<i>Skull</i>					
7070	<i>Brain</i>					
7028	<i>Cheek</i>					
7110	<i>Head trimmings (meat)</i>					
7140	<i>Pluck</i>					
7141	<i>Heart and lungs</i>					
7100	<i>Lungs</i>					
7030	<i>Liver</i>					
7040	<i>Kidney</i>					
7050	<i>Heart</i>					
7060	<i>Thymus gland (sweetbreads)</i>					
7080	<i>Rumen (stomach)</i>					
7090	<i>Spleen</i>					
7091	<i>Tendons</i>					
7130	<i>Testes</i>					
7485	<i>Intestine (casings)</i>					
7486	<i>Small intestine</i>					
7487	<i>Caecum</i>					
7495	<i>Feet</i>					
7470	<i>Blood stabilized</i>					
7471	<i>Blood defibrinated</i>					
7472	<i>Blood plasma</i>					
7473	<i>Blood serum</i>					
<b>PORCINE – CODE (30)</b>						
7500	<i>Tongue short cut</i>					
7501	<i>Tongue Swiss cut</i>					
7502	<i>Tongue long cut</i>					
7609	<i>Tongue root trim</i>					
7650	<i>Cheek</i>					
7549	<i>Head</i>					
7550	<i>Brain</i>					
7585	<i>Mask</i>					
7586	<i>Temples</i>					
7692	<i>Ears</i>					
7693	<i>Snout</i>					
7587	<i>Lips</i>					
7525	<i>Pluck</i>					
7524	<i>Heart and lungs</i>					
7540	<i>Heart</i>					
7526	<i>Lungs</i>					
7528	<i>Trachea</i>					







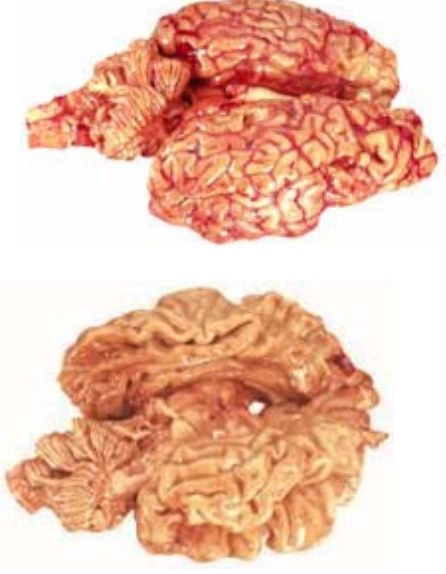


<i><b>Product</b></i>	<i><b>English</b></i>	<i><b>Page</b></i>	<i><b>French</b></i>	<i><b>Russian</b></i>	<i><b>Spanish</b></i>	<i><b>Chinese</b></i>
7520	<i>Liver</i>					
7530	<i>Kidney</i>					
7543	<i>Diaphragm</i>					
7510	<i>Tail</i>					
7515	<i>Testes</i>					
7527	<i>Oesophagus</i>					
7560	<i>Stomach</i>					
7561	<i>Stomach (pepsin) lining</i>					
7570	<i>Stomach (butterfly cut)</i>					
7571	<i>Small intestine</i>					
7572	<i>Intestine</i>					
7573	<i>Large intestine (chitterling)</i>					
7574	<i>Caecum</i>					
7575	<i>Upper colon</i>					
7576	<i>Robe</i>					
7577	<i>Rectum</i>					
7578	<i>Anus</i>					
7579	<i>Mesentery</i>					
7580	<i>Bladder</i>					
7581	<i>Uterus</i>					
7582	<i>Ovaries</i>					
7600	<i>Spleen</i>					
7670	<i>Thymus gland (sweetbreads)</i>					
7671	<i>Salivary gland</i>					
7672	<i>Pancreas gland</i>					
7679	<i>Bones</i>					
7681	<i>Neck bone</i>					
7684	<i>Skirt sinew</i>					
7690	<i>Skin</i>					
7694	<i>Ear root</i>					
7695	<i>Caul fat</i>					
7696	<i>Abdominal fat</i>					
7674	<i>Blood stabilized</i>					
7675	<i>Blood defibrinated</i>					
7676	<i>Blood plasma</i>					
7677	<i>Blood serum</i>					


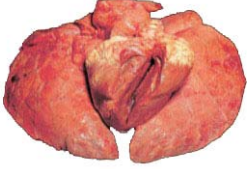

## 5.1.1 Bovine, species code (10)

Bovine Product	Image
<p><b>Tongue long cut – 6000</b></p> <p>Tongue long cut is the entire organ with its root; all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Colour (white, black or spotted)</li> <li>• Epithelium fat removed or incised lengthways further to health inspection</li> <li>• Approximate fat depth retained</li> <li>• Lymph/salivary glands removed</li> <li>• Parts considered as not saleable by some countries must be specified (specified-risk material)</li> </ul>	
<p><b>Tongue short cut – 6010</b></p> <p>Tongue short cut is prepared from a tongue long cut (item 6000) and is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The hyoid bones, except for the stylohyal, are left and the tip of the epiglottis is removed. The base of the tongue is trimmed up to the “false lean”, leaving approximately 10% of the trimming fat; the salivary glands are removed, except for the sublingual glands.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Lymph glands and salivary glands removed</li> <li>• Colour (white, black or spotted)</li> <li>• Epithelium fat removed or incised lengthways further to health inspection</li> </ul>	
<p><b>Tongue Swiss cut – 6030</b></p> <p>Tongue Swiss cut is derived from a tongue short cut (item 6010) by the removal of the fat from the ventral surface of the tongue, the tip of the epiglottis, the hyoid bone, sublingual salivary glands and the M. mylohyoideus of the tongue blade.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Colour (white, black or spotted).</li> <li>• Epithelium fat removed or incised lengthways further to health inspection</li> </ul>	

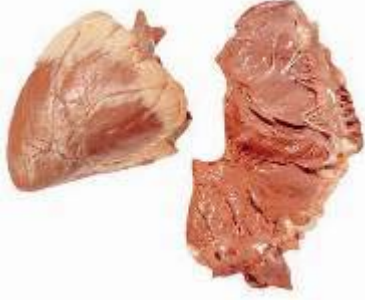

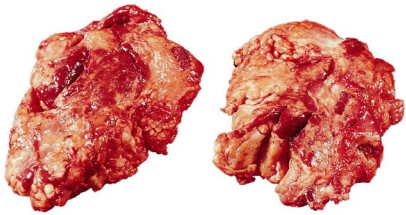


Bovine Product	Image
<p><b>Tongue root (throat trimmings) – 6040</b></p> <p>Tongue root is prepared from a tongue long cut and is the soft tissue surrounding the throat organs (larynx, three tracheal rings, salivary glands, lymph nodes, fat, connective tissue and associated muscles).</p>	 <p><b>Image shown is not of the correct resolution</b></p>
<p><b>Tongue root fillet – 6045</b></p> <p>Tongue root fillets are derived from the tongue root by removing the muscles from each side of the root (sterno-thyroidal or hyoidial muscles).</p>	
<p><b>Cheek – 6050</b></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Parotid lymph/salivary glands retained or removed</li> <li>• External fat removed</li> </ul>	
<p><b>Cheek – papillae off - 6060</b></p> <p>Cheek (item 6050) is trimmed further with all of the papillae (chops) as well as the parotid gland removed. The lymph glands and salivary glands are not removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Lymph glands and salivary glands removed</li> <li>• External fat removed</li> </ul>	




Bovine Product	Image
<p><b>Cheek meat – 6061</b></p> <p>Cheek meat is prepared from cheek papillae off by complete removal of the parotid lymph nodes, parotid salivary glands and mandibular salivary glands. The pack can only include the muscles derived from the cheek - M. masseter, M. buccinator and may include the M. pterygoideus (which lies inside the lower jaw). Must not include any portions of lymph nodes, salivary glands or other muscle tissues removed from other parts of the head.</p>	
<p><b>Papillae – 6260</b></p> <p>Papillae (chops) are derived from the cheek (item 6050) and are removed along the natural seam between the M. masseter muscle (cheek) and the M. buccinator (papillae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Mucous membrane removed</li> </ul>	
<p><b>Head – 6114</b></p> <p>Whole skinned beef head removed from the carcass by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Parts considered as not saleable by some countries must be specified (specified-risk material)</li> <li>• Tongue removed</li> <li>• Eyes removed</li> </ul>	 <p><b>Image shown is not of the correct resolution</b></p>
<p><b>Head meat – 6240</b></p> <p>Head meat is prepared from a head and includes any or all meat removed from the skull or lower jaw but will not include the conical papillae. Head meat must not include lymph nodes, salivary glands, muscles or trim pieces derived from the tongue or neck.</p>	

Bovine Product	Image
<p><b>Brain – 6120</b> The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p> <p><b>Peeled brain:</b> The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue. The parts considered as not saleable by some countries must be specified (specified-risk material)</p>	
<p><b>Tail – 6070</b> The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Excessive fat cover trimmed</li> <li>• Number of vertebrae</li> </ul>	
<p><b>Liver – 6080</b> The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Lymph nodes retained or removed</li> <li>• Vena cava removed</li> <li>• Ligament removed</li> <li>• Colour</li> <li>• Skinned</li> </ul>	





Bovine Product	Image
<p><b>Kidney – 6090</b> The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• External fats retained or removed</li> <li>• Renal hilus and internal fats removed or retained</li> </ul>	
<p><b>Heart and lungs – 6211</b> Consists of the lung and heart attached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Additional trim to removed attached organs</li> </ul>	 <p><b>Image shown is not of the correct resolution</b></p>
<p><b>Lungs – 6210</b> Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Trachea removed</li> <li>• Lungs separated</li> <li>• Diaphragmatic lobe only</li> <li>• Colour</li> </ul>	
<p><b>Trachea – 6183</b> Trachea is commonly referred to as the windpipe and is part of the animal's respiratory system. The trachea is removed from the base of the larynx and extends down to the lungs where it subdivides into three parts. The trachea comprises a number of cartilaginous rings, muscular and connective tissue and a mucous membrane.</p>	<p><b>Image not available</b></p>



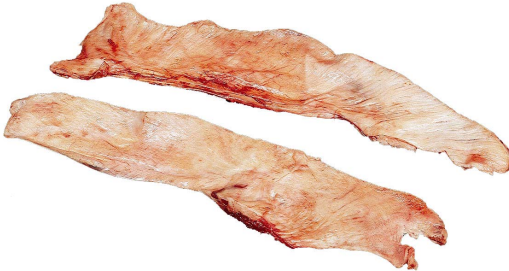



Bovine Product	Image
<p><b>Heart – 6100</b> The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Auricles, aorta and the pulmonary truncus are removed</li> <li>• Fat cover retained or removed at the base of the heart</li> <li>• Untrimmed - blood vessels and fat retained</li> </ul>	
<p><b>Thymus gland (sweetbreads) – 6110</b> Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p>	
<p><b>Salivary gland – 6112</b> The salivary gland includes the interior lining of the cheek.</p>	
<p><b>Rumen (Paunch) – 6140</b> Rumen is raw, washed, unscaled paunch with the dark membrane retained. External surface is trimmed free of fat deposits.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Reticulum removed or retained</li> <li>• Dark inner layer removed</li> <li>• Blanched and stiffened: (stiffened by plunging into boiling water for a few minutes (at 100° C)</li> </ul>	
<p><b>Rumen pillars (mountain chain tripe) – 6141</b> Rumen pillars are derived from the rumen tripe (item 6140) and are removed in one piece. External fat deposits are removed.</p>	




Bovine Product	Image
<p><b>Reticulum (honeycomb tripe) – 6152</b></p> <p>Reticulum or honeycomb is derived from the rumen (item 6140), the dark inner layer is removed. The honeycomb is prepared raw or scalded and bleached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Scalded and/or scalded and bleached</li> <li>• Retained in natural shape or split</li> </ul>	
<p><b>Omasum (bible tripe) – 6154</b></p> <p>Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.</p>	
<p><b>Abomasum – 6155</b></p> <p>Abomasum is the fourth stomach of a ruminant which secretes the gastric juice and is located between the omasum and the duodenum. The stomach is separated from the duodenum by the pyloric valve, a strong muscular sphincter.</p>	<p><b>Image not available</b></p>
<p><b>Testes – 6180</b></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Capsule retained or removed</li> </ul>	


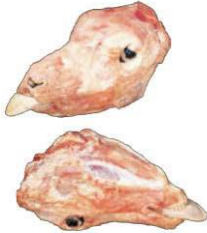





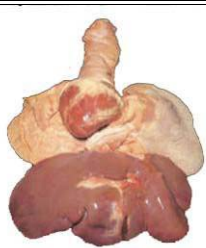
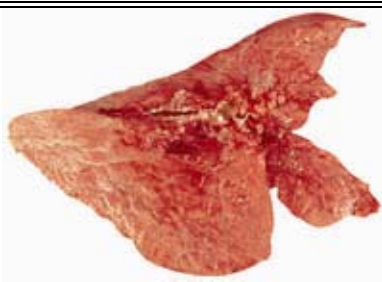
Bovine Product	Image
<p><b>Pizzel – 6181</b> The male organ. The outer skin layer is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Root attachment material retained or removed</li> <li>• Tip retained or removed</li> </ul>	
<p><b>Oesophagus – 6182</b> The Oesophagus (Esophagus) or gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.</p>	<p><b>Image not available</b></p>
<p><b>Weasand meat – 6280</b> The fleshy part around the oesophagus from the pharynx to the rumen.</p>	
<p><b>Spleen – 6190</b> Spleen is prepared by the removal of the splenic blood vessels.</p>	
<p><b>Tendons – 6200</b> Tendons are prepared from a bovine carcase and consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore and hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles tendon, flexor tendons.</p>	

Bovine Product	Image
<p><b>Flexor tendons – 6201</b></p> <p>Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore legs.</p>	
<p><b>Achilles tendons – 6202</b></p> <p>Achilles tendons consist of the tendonous extension connecting and surrounding fibrous tissue of the hind legs.</p>	
<p><b>Skirt sinew – 6203</b></p> <p>Skirt sinew may be the yellow elastic or white fibrous connective tissue when removed from skirt meat. It will have a parchment (sheet) appearance. When specified, it could also be the intact sacrociatic ligament, shoulder tendon, and elbow tendon.</p>	
<p><b>Diaphragm membrane – 6270</b></p> <p>Diaphragm membrane is the fascia. Membrane may contain small amounts of muscular pillars or red meat and associated fat.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>Fleshy portions and associated parts removed from the rim of the diaphragm</li> </ul>	

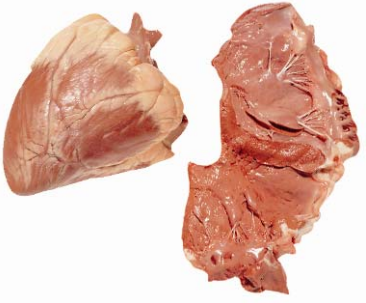


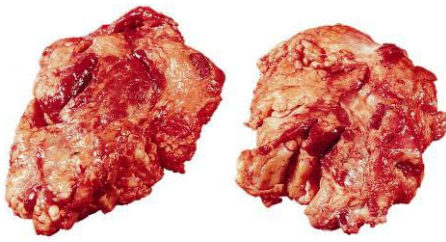
## 5.1.2 Veal, species code (11)






Veal Product	Image
<p><b>Tongue long cut – 6500</b></p> <p>The entire organ with its root, all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Parts considered as not saleable by some countries must be specified (specified-risk material)</li> <li>• Colour (white, black or spotted)</li> <li>• Epithelium fat removed or incised lengthways further to health inspection</li> <li>• Approximate fat depth</li> <li>• Lymph/salivary glands removed</li> </ul>	
<p><b>Tongue short cut – 6510</b></p> <p>Tongue is prepared from a tongue long cut (item 6500) and is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The hyoid bones, except for the stylohyal, are left and the tip of the epiglottis is removed. The base of the tongue is trimmed up to the “false lean”, leaving approximately 10% of the trimming fat; the salivary glands are removed, except for the sublingual glands.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Lymph glands and salivary glands removed</li> <li>• Colour (white, black or spotted)</li> <li>• Epithelium fat removed or incised lengthways further to health inspection</li> </ul>	
<p><b>Tongue Swiss cut – 6520</b></p> <p>Tongue Swiss cut is derived from a tongue short cut (item 6510) by the removal of the fat from the ventral surface of the tongue, the tip of the epiglottis, the hyoid bone, sublingual salivary glands and the M. mylohyoideus of the tongue blade.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Colour (white, black or spotted).</li> <li>• Epithelium fat removed or incised lengthways further to health inspection</li> </ul>	



Veal Product	Image
<p><b>Head – 6620</b> Whole veal head: removed by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Plucked after scalding</li> <li>• Skinned</li> <li>• Plucked, scalded and bones removed</li> <li>• The parts considered as not saleable by some countries must be specified (specified-risk material)</li> </ul>	 <p><b>Image shown is not of the correct resolution</b></p>
<p><b>Skull – 6621</b> Skull (without lower mandible) containing the brain.</p> <p>To be specified: The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	 <p><b>Image shown is not of the correct resolution</b></p>
<p><b>Brain – 6570</b> The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p> <p><b>Peeled brain:</b> The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue. The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	
<p><b>Mask – 6585</b> The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.</p>	<p><b>Image not available</b></p>

Veal Product	Image
<p><b>Cheek – 6524</b></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Parotid lymph/salivary glands retained or removed</li> <li>• Without the papillary fringe of the mouth</li> </ul>	
<p><b>Papillae (lips) – 6614</b></p> <p>Papillae (lips) are derived from the cheek (item 6524) and are removed along the natural seam between the M. masseter muscle (cheek) and the M. buccinator (papillae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Mucous membrane removed.</li> </ul>	
<p><b>Pluck – 6624</b></p> <p>The Pluck consists of liver, heart, lungs, a portion of the diaphragm and sweetbreads as part of trachea as these organs are all attached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Thick skirt and the spleen retained or removed</li> <li>• The parts considered as not saleable by some countries must be specified (specified-risk material)</li> <li>• With the thymus</li> </ul>	 <p><b>Image shown is not of the correct resolution</b></p>
<p><b>Lungs – 6582</b></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Trachea removed</li> <li>• Lungs separated</li> <li>• Diaphragmatic lobe only</li> </ul>	







Veal Product	Image
<p><b>Heart– 6550</b> The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• The auricles, aorta and the pulmonary truncus are removed</li> <li>• Fat cover retained or removed at the base of the heart</li> <li>• Untrimmed - blood vessels and fat retained</li> </ul>	
<p><b>Liver – 6530</b> The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Lymph nodes retained or removed</li> <li>• Vena cava removed</li> <li>• Ligament removed</li> <li>• Colour</li> <li>• Skinned</li> </ul>	
<p><b>Kidney – 6540</b> The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• External kidney fat retained or removed.</li> <li>• Renal hilus and internal fats removed or retained.</li> </ul>	
<p><b>Salivary gland – 6559</b> The salivary gland includes the interior lining of the cheek.</p>	

Veal Product	Image
<p><b>Thymus gland (sweetbreads) – 6560</b>  Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p> <p>Kernel of veal sweetbread:  -Heart sweetbread  -Throat sweetbread</p>	
<p><b>Tail – 6561</b>  The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>Excessive fat cover trimmed</li> <li>Number of vertebrae</li> </ul>	
<p><b>Spleen – 6580</b>  The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p>	
<p><b>Tendons – 6590</b>  Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore/hind legs. Tendons can also be prepared from specific portions of the skeletal structure.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>Tendons from fore or hind legs</li> </ul>	
<p><b>Feet – 6622</b>  The anteriors are cut at the joint between carpi and radius and the posteriors at the joint between tarsian and tibia. Skinned or scaled and pluck feet after scalding.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>Sawn or disjointed at the joint.</li> <li>Whole or sliced</li> <li>Boned</li> </ul>	 <p><b>Image shown is not of the correct resolution</b></p>



Veal Product	Image
<p><b>Testes – 6623</b></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Capsule retained or removed</li> </ul>	
<p><b>Oesophagus – 6625</b></p> <p>The Oesophagus (Esophagus) or gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.</p>	<p><b>Image not available</b></p>
<p><b>Weasand meat – 6613</b></p> <p>The fleshy part around the oesophagus from the pharynx to the rumen.</p>	
<p><b>Intestine – 6626</b></p> <p>Opened intestine with the attached mesentery.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Parts considered as not saleable by some countries must be specified (specified-risk material)</li> <li>• Scalded scraped and stiffened by plunging in boiling water</li> <li>• Mesentery removed</li> </ul>	<p><b>Image not available</b></p>
<p><b>Abomasum – 6628</b></p> <p>Abomasum is the fourth stomach of a ruminant which secretes the gastric juice and is located between the Omasum and the duodenum. The stomach is separated from the duodenum by the pyloric valve, a strong muscular sphincter.</p>	<p><b>Image not available</b></p>










Veal Product	Image
<p><b>Rumen (stomach / paunch) – 6629</b> Whole paunch with the reticulum, scalded, opened and cleaned to remove the epithelium.</p>	
<p><b>Rumen pillars (mountain chain tripe) – 6632</b> Rumen pillars are derived from the rumen tripe (item 6629) and are removed in one piece. External fat deposits are removed.</p>	
<p><b>Reticulum (honeycomb tripe) – 6633</b> Reticulum or honeycomb is derived from the rumen (item 6629), the dark inner layer is removed. The honeycomb is prepared raw or scalded and bleached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Scalded and/or scalded and bleached</li> <li>• Retained in natural shape or split</li> </ul>	
<p><b>Omasum (bible tripe) – 6634</b> Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.</p>	
<p><b>Blood stabilized – 6640</b> Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p><b>Image not needed</b></p>
<p><b>Blood defibrinated – 6641</b> Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	<p><b>Image not needed</b></p>

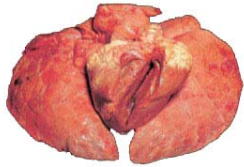



Veal Product	Image
<b>Blood plasma – 6642</b> Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed
<b>Blood serum – 6643</b> Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed

### 5.1.3 Ovine, species code (40) / Caprine, species code (50)




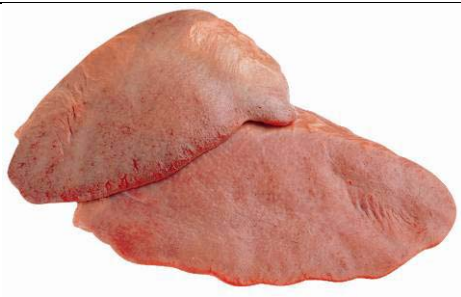
Ovine/Caprine Product	Image
<b>Tongue long cut – 7000</b> The entire organ with its root; all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring. The oesophagus and the pharynx are removed entirely.  To be specified: <ul style="list-style-type: none"> <li>• Parts considered as not saleable by some countries must be specified (specified-risk material)</li> <li>• Approximate fat depth</li> <li>• Lymph/salivary glands removed</li> </ul>	
<b>Tongue short cut – 7010</b> The tongue is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The tip of the epiglottis is removed.  To be specified: <ul style="list-style-type: none"> <li>• Lymph/salivary glands removed</li> </ul>	




Ovine/Caprine Product	Image
<p><b>Tongue Swiss cut – 7015</b></p> <p>Derived from a tongue long cut (item 7000) by the removal of part of the tongue that remains after all of the hyoid bones and most of the attached fat have been removed. The muscular part making up the root and the muscles of the base are removed, resulting in a boned, trimmed tongue consisting solely of the body of the muscle, which is about 95% lean.</p>	
<p><b>Head – 7150</b></p> <p>Whole ovine head: removed by cutting at the occipital joint and the first cervical vertebra (cutting should be perpendicular to the ventral axis).</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Skin on/off</li> <li>• The parts considered as not saleable by some countries must be specified (specified-risk material)</li> </ul>	
<p><b>Skull – 7151</b></p> <p>Skull (without lower mandible) containing the brain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• The parts considered as not saleable by some countries must be specified (specified-risk material)</li> </ul>	<p><b>Image not available</b></p>
<p><b>Brain – 7070</b></p> <p>The Brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p>	


Ovine/Caprine Product	Image
<p><b>Peeled Brain:</b> The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue. The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	 <p><b>Image shown is not of the correct resolution</b></p>
<p><b>Cheek – 7028</b> Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Parotid lymph/salivary glands retained or removed</li> <li>• Without the papillary fringe of the mouth</li> </ul>	 <p><b>Image shown belongs to Bovine (6050)</b></p>
<p><b>Head trimmings (meat) – 7110</b> Head meat is prepared from a head and includes any or all meat removed from the skull or lower jaw but will not include the conical papillae. Head meat must not include lymph nodes, salivary glands, muscles or trim pieces derived from the tongue or neck.</p>	
<p><b>Pluck – 7140</b> Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• The parts considered as not saleable by some countries must be specified (specified-risk material)</li> <li>• Thick skirt retained</li> <li>• Spleen retained</li> <li>• With the thymus</li> </ul>	

Ovine/Caprine Product	Image
<p><b>Heart and lungs – 7141</b> Consists of the lung and heart attached, part of the oesophagus and may also include the heart sweetbreads.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Additional trim to removed attached organs</li> </ul>	 <p><b>Image shown is not of the correct resolution</b></p>
<p><b>Heart – 7050</b> The whole heart with blood vessels trimmed where they enter the organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• The auricles, aorta and the pulmonary truncus are removed</li> <li>• Fat cover retained or removed at the base of the heart</li> <li>• Untrimmed - blood vessels and fat retained</li> </ul>	
<p><b>Lungs – 7100</b> Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Trachea removed</li> <li>• Lungs separated</li> <li>• Diaphragmatic lobe only</li> </ul>	
<p><b>Liver – 7030</b> The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Lymph nodes retained or removed</li> <li>• Vena cava removed</li> <li>• Ligament removed</li> </ul>	






Ovine/Caprine Product	Image
<p><b>Kidney – 7040</b></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• External fats retained or removed</li> <li>• Renal hilus and internal fats removed or retained</li> </ul>	
<p><b>Thymus gland (sweetbreads) – 7060</b></p> <p>Thymus gland derived from young animals and is removed from the cervical and cardiac area. The surrounding fat is removed.</p>	
<p><b>Rumen (stomach) – 7080</b></p> <p>Rumen (stomach) is raw, washed and scalded in order to remove the epithelium. External surface is trimmed free of fat deposits.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Reticulum removed or retained</li> </ul>	
<p><b>Spleen – 7090</b></p> <p>The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Parts considered as not saleable by some countries must be specified (specified-risk material)</li> </ul>	





Ovine/Caprine Product	Image
<p><b>Tendons – 7091</b></p> <p>Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore/Hind legs. Tendons can also be prepared from specific portions of the skeletal structure.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Tendons from fore or hind legs</li> </ul>	
<p><b>Testes – 7130</b></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Capsule retained or removed</li> </ul>	 <p><b>Image shown belongs to Bovine (6180)</b></p>
<p><b>Intestine (casings) – 7485</b></p> <p>Small intestine and large intestine packed together.</p>	<p><b>Image not available</b></p>
<p><b>Small intestine – 7486</b></p> <p>Small intestine.</p>	


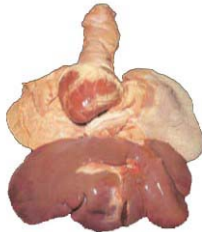
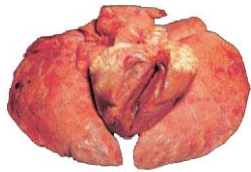
Ovine/Caprine Product	Image
<b>Caecum – 7487</b> Part of the large intestine corresponding to the caecum.  To be specified: <ul style="list-style-type: none"> <li>• The parts considered as not saleable by some countries must be specified (specified-risk material)</li> <li>• Amounts of fat retained</li> <li>• Length of intestine</li> <li>• Mucous membrane removed</li> </ul>	Image not available
<b>Feet – 7495</b> Skinned or scaled and plucked feet: the anteriors are cut at the joint between carpi and radius or tarsian and tibia.  To be specified: <ul style="list-style-type: none"> <li>• Sawn or disjointed at the joint</li> </ul>	 <p>Image shown is not of the correct resolution (Bovine (6493))</p>
<b>Blood stabilized – 7470</b> Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed
<b>Blood defibrinated – 7471</b> Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed
<b>Blood plasma – 7472</b> Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed
<b>Blood serum – 7473</b> Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not available









## 5.1.4 Porcine, species code (30)



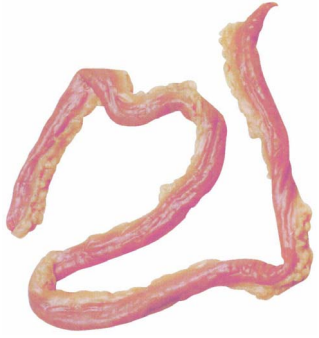
Porcine Product	Image
<p><b>Tongue short cut – 7500</b></p> <p>Tongue short cut is the part of the tongue that remains after removal of the stylohyal, the larynx and the epiglottis. The root is cut in a straight line behind the hyoid bones. This cut removes the trachea and the root, but the hyoid bones remain in the tongue. The mucous membrane between the epiglottis and the tongue remains.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Lymph/salivary glands removed</li> </ul>	
<p><b>Tongue Swiss cut – 7501</b></p> <p>Tongue Swiss cut is the part of the tongue that remains after all of the hyoid bones and most of the attached fat are removed. The base of the muscular root is removed, resulting in a tongue that includes only the body of the muscle, boned, trimmed.</p>	
<p><b>Tongue long cut – 7502</b></p> <p>Tongue long cut is the entire organ with its root, all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Approximate fat depth retained</li> <li>• Lymph/salivary glands removed</li> </ul>	
<p><b>Tongue root trim – 7609</b></p> <p>Tongue Root Trimming is the lean meat obtained when trimming the tongue (special short cut).</p>	<p><b>Image not available</b></p>


Porcine Product	Image
<p><b>Cheek – 7650</b></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Parotid lymph/salivary glands retained or removed</li> <li>• External fat removed</li> </ul>	 <p><b>Image shown belongs to Bovine (6050)</b></p>
<p><b>Head – 7549</b></p> <p>Whole skinned head is removed from the carcass by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Jowl removed</li> </ul>	
<p><b>Brain – 7550</b></p> <p>The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance. The meninges are left on.</p>	
<p><b>Mask – 7585</b></p> <p>The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.</p>	 <p><b>Image shown is not of the correct resolution</b></p>

Porcine Product	Image
<b>Temples – 7586</b> Temporal muscles with skin removed.	<p style="text-align: center;"><b>Image not available</b></p>
<b>Ears – 7692</b> Ear flap and gristles (scutiform and auricular) scruff and hair are removed.  To be specified: <ul style="list-style-type: none"> <li>• Whole</li> <li>• Square cut</li> </ul>	
<b>Snout – 7693</b> Nasal cartilage.	<p style="text-align: center;"><b>Image not available</b></p>
<b>Lips – 7587</b> Lips are derived from the cheek papillae on and is the portion exhibiting the conical papillae.	<p style="text-align: center;"><b>Image not available</b></p>
<b>Pluck – 7525</b> Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.  To be specified: <ul style="list-style-type: none"> <li>• Thick skirt retained</li> <li>• Spleen retained</li> <li>• With the thymus</li> </ul>	  <p style="text-align: center;"><b>Image shown is not of the correct resolution</b></p>
<b>Heart and lungs – 7524</b> Consists of the heart and lung and part of the oesophagus.	  <p style="text-align: center;"><b>Image shown is not of the correct resolution</b></p>



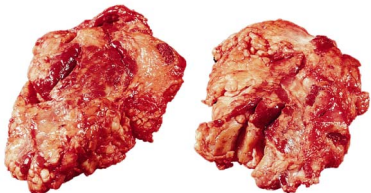
Porcine Product	Image
<p><b>Heart – 7540</b> The whole heart with blood vessels trimmed where they enter the organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• The auricles, aorta and the pulmonary truncus are removed</li> <li>• Fat cover retained or removed at the base of the heart</li> <li>• Untrimmed - blood vessels and fat retained</li> </ul>	
<p><b>Lungs – 7526</b> Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Trachea removed</li> <li>• Lungs separated</li> <li>• Diaphragmatic lobe only</li> </ul>	
<p><b>Trachea – 7528</b> Trachea is commonly referred to as the windpipe and is part of the animal's respiratory system. The trachea is removed from the base of the larynx and extends down to the lungs where it subdivides into three (3) parts. The trachea comprises a number of cartilaginous rings, muscular and connective tissue and a mucous membrane.</p>	<p><b>Image not available</b></p>
<p><b>Liver – 7520</b> The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Lymph nodes retained or removed</li> <li>• Vena cava removed</li> <li>• Ligament removed</li> </ul>	
<p><b>Kidney – 7530</b> The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• External fats retained or removed</li> <li>• Renal hilus and internal fats removed or retained</li> </ul>	

Porcine Product	Image
•	
•	
<b>Diaphragm – 7543</b> Consist of the whole diaphragm (thin and thick skirt). Fat and connective tissue retained.  To be specified: <ul style="list-style-type: none"> <li>• Fat and connective tissue removed</li> <li>• Removal of tendinous tissue</li> </ul>	<p style="text-align: center;"><b>Image not available</b></p>
<b>Tail – 7510</b> Pork tail is removed so that 2-4 caudal vertebrae remain on the carcass. It is trimmed of excess fat and skin at the base (attachment to the carcass).  To be specified: <ul style="list-style-type: none"> <li>• Trimmed – caudal cartilages removed</li> <li>• Caudal cartilage and connective tissue retained</li> </ul>	
<b>Testes – 7515</b> Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.  To be specified: <ul style="list-style-type: none"> <li>• Capsule retained or removed</li> </ul>	
<b>Oesophagus – 7527</b> The Oesophagus (Esophagus) or Gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.	<p style="text-align: center;"><b>Image not available</b></p>




Porcine Product	Image
<p><b>Stomach – 7560</b> Stomach (raw) washed and un-scalded.</p> <p>To be specified: The entire stomach, turned inside out, cleaned, trimmed and scalded. Specifications about scalding: duration, temperature and additives added to scalding water must be specified. Blanched and stiffened: Stiffened by plunging into boiling water for a few minutes (at 100° C).</p>	
<p><b>Stomach (pepsin) lining –7561</b> The thin lining of a portion of the pork stomach. It is deep red in colour. It displays characteristics similar to the honeycomb tripe from ruminant animals. This item is usually harvested as washed only.</p>	<p><b>Image not available</b></p>
<p><b>Stomach butterfly cut – 7570</b> The entire stomach, open, cleaned and trimmed but not scalded.</p>	
<p><b>Small intestine – 7571</b> Located between the pylorus and the caecum. It includes the duodenum, the jejunum and the ileum.</p>	 <p><b>Image shown belongs to Bovine</b></p>
<p><b>Intestine – 7572</b> Part of the digestive system including the small intestine, the caecum and the large intestine.</p>	<p><b>Image not available</b></p>

Porcine Product	Image
<b>Large intestine – (chitterling) – 7573</b> Located between the caecum and the rectum and includes two parts. The upper helocoidal colon and the lower colon.	 <b>Image shown belongs to Bovine</b>
<b>Caecum – 7574</b> Part of the small and large intestine corresponding to the caecum.	<b>Image not available</b>
<b>Upper colon – 7575</b> Upper colon (helicoidal part).	<b>Image not available</b>
<b>Robe – 7576</b> Straight part or dorsal lumbar part of the colon.	<b>Image not available</b>
<b>Rectum – 7577</b> Part of the intestine corresponding to the rectum.	<b>Image not available</b>
<b>Anus – 7578</b> Part of the intestine corresponding to the anus or bung.	<b>Image not available</b>
<b>Mesentery – 7579</b> Mesentery.	<b>Image not available</b>
<b>Bladder – 7580</b> Whole organ.	<b>Image not available</b>
<b>Uterus – 7581</b> Whole organ.	<b>Image not available</b>
<b>Ovaries – 7582</b> Ovaries are the reproductive gland of the female animal, and or attached to the uteri at the furthest ends of it. They are rounded and approximately 2.5 cm in size.	<b>Image not available</b>



Porcine Product	Image
<p><b>Spleen – 7600</b> The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p>	 <p>Image shown belongs to Bovine</p>
<p><b>Thymus gland (sweetbreads) – 7670</b> Thymus gland (derived from young male animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p>	 <p>Image shown belongs to Bovine</p>
<p><b>Salivary gland – 7671</b> The salivary gland includes the interior lining of the cheek.</p>	 <p>Image shown belongs to Bovine</p>
<p><b>Pancreas gland – 7672</b> The pancreas gland is located to the posterior surface of the liver and close to a loop of the duodenum into which the pancreatic duct enters.</p> <p>The pancreas gland is a lobular organ, pale in colour and closely resembles the salivary gland.</p>	<p>Image not available</p>
<p><b>Bones – 7679</b> Leg bones (femur) - Femur bones are the long bones of the hind leg and will contain ample amounts of bone marrow. Shoulder bones (humerus) – The humerus bones are the long bones of the shoulder and will contain ample amounts of bone marrow.</p> <p>To be specified:</p> <ul style="list-style-type: none"> <li>• Femur bones only</li> <li>• Humerus bones only</li> </ul>	<p>Image not available</p>



Porcine Product	Image
<b>Neck bones – 7681</b> A neck bone is prepared from a carcass and consists of the 7 cervical vertebrae and attached meat portions that remain after boning. The neck bone can be prepared with the riblet (4 ribs) and up to 4 thoracic vertebrae retained.	
<b>Skirt sinew – 7684</b> Skirt sinew consists of the connective tissue which attaches the diaphragm muscle to the inside of the abdominal cavity. It is composed of both yellow elastic and white fibrous tissues and has a parchment (sheet) appearance.	 Image shown belongs to Bovine
<b>Skin – 7690</b> Rind is skin derived from a porcine carcass or side and consists of the skin, which has been removed from any or all primals.	
<b>Ear root – 7694</b> Scutiform and auricular gristle.	Image not available
<b>Caul fat – 7695</b> Epiploon or large omentum.	Image not available
<b>Abdominal fat – 7696</b> Abdominal fat.	Image not available
	Image not needed
<b>Blood stabilized – 7674</b> Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed

Porcine Product	Image
<b>Blood defibrinated – 7675</b> Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed
<b>Blood plasma – 7676</b> Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed
<b>Blood serum – 7677</b> Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.	Image not needed