UNITED
NATIONS

E

Economic and Social Council

Distr.
GENERAL

ECE/TRADE/WP.7/GE.11/2006/9
25 August 2006

Original: ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Fifteenth session
Brisbane (Australia), 19-24 April 2006

REPORT OF THE FIFTEENTH SESSION

1. The meeting took place in Brisbane, Australia, from 19 to 24 April 2006. Mr. Ian King (Australia) chaired the meeting.

2. A representative of the UNECE secretariat opened the session. He reported that since the last session the rapporteurs on turkey meat had met in Warsaw and expressed his gratitude on behalf of the UNECE to the delegation of Poland for the excellent organization of this meeting. He said that the meeting had been a very effective way of making progress with the standard, especially since it was combined with technical visits. He regretted that because of insufficient travel funds the secretariat could not always attend such meetings.

3. He informed delegations that a major independent evaluation of UNECE had recently taken place. As a result, it was decided to strengthen the activities in agricultural quality standards and the Agricultural Quality Standards Unit was consequently allocated an extra post.

4. Additionally, he explained the UNECE reform process. One of the results of that process was a request to initiate discussions with the OECD for the concentration of activities on agricultural quality standards in the UNECE. This had resulted in a decision to develop a draft transition plan for approval within the UNECE and then to transmit it to the OECD Scheme responsible for the work on explanatory brochures (based on UNECE standards) for their consideration.

5. The following countries were represented at the session: Australia, Bolivia, Brazil, China, France, Netherlands, New Zealand, Poland, Russian Federation and United States of America.

6. The not-for-profit private organization Global Standards 1 (GS1) also participated.

7. Alain Boismartel (France) and Barry Carpenter (United States) sent apologies.

ITEM 1: ADOPTION OF THE AGENDA

Documentation: ECE/TRADE/WP.7/GE.11/2006/1

8. The Specialized Section adopted the agenda, with the deletion of the following document: ECE/TRADE/WP.7/GE.11/2006/6.

The following documents were added:

INF.1	UNSPSC/ GPC coding (GS1)
INF.2	Use of UNECE Meat and Poultry Standards in Global Electronic Commerce
INF.3	Progress update of the UNECE Standards in Global Electronic Commerce
INF.4	GS1: An Overview

ITEM 2: MATTERS OF INTEREST ARISING FROM THE LAST SESSION

Documentation: ECE/TRADE/WP.7/GE.11/2006/2

9. The Specialized Section took note of the document, summarizing the outcome of the ninth session of the Committee for Trade, Industry and Enterprise Development and the sixty-first session of the Working Party on Agricultural Quality Standards.

ITEM 3: STATUS OF PUBLICATIONS ON EXISTING STANDARDS (BOVINE, OVINE, CHICKEN, LLAMA/ALPACA)

Documentation: ECE/TRADE/WP.7/GE.11/2006/3

10. The secretariat said it was pleased to inform delegations that the English versions of the UNECE standards for ovine and chicken meat were now available.

11. The secretariat would provide the delegations of France and the Russian Federation with the final layout of the ovine and chicken publications for comment on the translations before printing. The final layout will be available before the end of August 2006.

12. The Standard for Llama/Alpaca Meat would be prepared and published before the end of the year.

13. The secretariat would provide the delegation of Bolivia with the final layout of the UNECE Standard for Llama/Alpaca for comment. The final layout should become available before the end of October 2006.

14. The Specialized Section decided to amend standards for Chicken Meat, section 3.4, Refrigeration, categories "Chilled" and "Chilled with dry ice (CO_2) added", from –2.0ºC to –1.5ºC.

ITEM 4: REVISION OF UNECE STANDARD FOR PORCINE MEAT – CARCASES AND CUTS

Documentation: ECE/TRADE/WP.7/GE.11/2005/4/Rev.1
ECE/TRADE/WP.7/GE.11/2005/5/Rev.1
ECE/TRADE/WP.7/GE.11/2005/5/Add.1/Rev.1

15. A first meeting of rapporteurs on the revision of the porcine standard was held in St. Petersburg in September 2003. A second meeting was held in Warsaw in April 2004, followed by discussions in the Specialized Section, also in April 2004. A third meeting was held in Vilnius in October 2004. A fourth meeting was held and a subsequent technical visit carried out in Valence, France, in April 2005. The outcome of these discussions is contained in the documents submitted by the United States (ECE/TRADE/WP.7/GE.11/2005/4/Rev.1, ECE/TRADE/WP.7/GE.11/2005/5/Rev.1 and ECE/TRADE/WP.7/GE.11/2005/5/Add.1/Rev.1).

16. In a technical visit to a cutting plant for porcine meat, the Section reviewed a number of issues related to the cuts, especially those that were under discussion. During this meeting the group had the opportunity to work with an experienced butcher who gave a practical demonstration of the cuts discussed.

17. The group thanked the delegation of Australia and the hosts, Hospitality College, for the organization of the visit and for their excellent hospitality and support.

18. The chapter 5 of the standard was reviewed in detail. A number of the cuts had been demonstrated at the meeting of rapporteurs in France and the need for additional cuts had been determined. In the discussion a number of amendments were made to the existing text. The agreed amendments are reproduced in annex 1 to this report.

19. The United States delegation would supply professional pictures for the publication.

20. The Specialized Section decided that:

- The text was considered final.
- Retailer cuts would be considered as a different project in a separate document.
- The consolidated document should be presented to the Working Party for adoption.

ITEM 5: PROPOSALS FOR NEW UNECE STANDARDS. REVISION OF THE DRAFT UNECE STANDARD FOR TURKEY MEAT – CARCASES AND PARTS

Documentation: ECE/TRADE/WP.7/GE.11/2006/3

21. The document was discussed and the agreed amendments are as follows:

Section 3.4:

- France presented its desire to have the term "refrigeration" replaced by "cooling" – different meaning in French and English. The issue of "cooling" versus "refrigeration" was considered to be a translation issue.

- Categories "1-Chilled" and "3-Chilled with dry ice (CO_2) added", replace value –2.0º C to –1.5ºC as in the Chicken Standard.

- Category 4: replace lightly frozen by lightly chilled.

22. Agreement reached on Section 3.5.2:

- Category 1 (without gender distinction) less than 8 months of age – tip of sternum is flexible.
- Keep categories 2 and 3: young hen less than 8 months of age – tip of sternum is flexible.
- Young tom turkey less than 8 months of age – tip of sternum is flexible.
- Category 4 fully matured, 8-15 months of age.
- Category 5 without gender distinction usually over 15 months of age.
- Categories 6 and 7 to be retained.

23. The Specialized Section agreed to use the term "Segment" instead of "Section" in standards for turkey and chicken meat.

24. Section 6.3, Turkey meat parts: as it is not possible to include matters relating to mincemeat, parts 5001 to 5011 should be removed from the Standard.

25. The delegation of China offered to send a Chinese translation of the Multilingual Index of Products by the end of May 2006 (Chicken, Turkey, Ovine, Porcine).

26. The Specialized Section decided to recommend to the Working Party the draft UNECE Standard for Turkey Meat – Carcases and Parts for approval and publication.

ITEM 6: AMENDMENTS TO UNECE STANDARDS

(a) Bovine

Documentation: ECE/TRADE/WP.7/GE.11/2006/4

27. The Section decided that the revised list of amendments should be included in the Standard.

28. The secretariat will update the electronic version of the publication on the website and prepare a corrigendum to the printed version.

(b) Ovine

Documentation: ECE/TRADE/WP.7/GE.11/2006/5

29. Requested amendments were already included in the consolidated version of the standard. This document will be sent for editorial revision before printing.

ITEM 7: WORK ON STANDARDS FOR OTHER MEATS

Documentation: ECE/TRADE/WP.7/GE.11/2006/6

30. No proposal was available for discussion.

ITEM 8: CODING SYSTEM FOR UNECE STANDARDS FOR MEAT

Documentation: ECE/TRADE/WP.7/GE.11/2006/7

31. The delegations of the United States and GS1 gave presentations on opportunities to increase the application of UNECE standards for meat in international trade.

32. GS1 is developing a global electronic commerce system known as the GS1 Global Data Synchronization Network (GDSN). Major retailers and suppliers worldwide support this initiative.

33. UNECE standards are the only known system providing a single, globally endorsed, descriptive identification system for a broad range of meat and poultry products. The standards would thus have a unique opportunity to support the trading of meat and poultry products in global electronic commerce systems.

34. The UNECE Species and Product/Cut/Part definitions and other selected attributes could be included in the product classification system that resides in the GDSN Global Registry.

35. To be integrated, the UNECE code would have to be compatible with the global product

classification systems that will be used in the GDSN: the United Nations Standard Products and Services Code (UNSPSC) and the Global Product Classification (GPC).

36. Delegations were invited to contact their national GS1 organizations to gain a broader understanding of the issue.

37. The secretariat invited GS1 to present its activities to the Working Party at its next session in November 2006.

ITEM 9: INFORMATION ON IMPLEMENTATION OF UNECE STANDARDS

38. The Australia Red Meat Industry Supply Chain Committee made a presentation on the use of UNECE standards and traceability systems in Australia.

39. Delegations were urged to notify the secretariat of the certification procedures used in their countries and of recognized certification agencies either within their own country or in other countries.

ITEM 10: PREPARATION OF MEETINGS OF RAPPORTEURS AND NEXT SESSION OF THE SPECIALIZED SECTION

40. The delegation of France offered to host in Paris a meeting of rapporteurs on Fancy Meats, in October.

(a) Date and place of the next session

41. The next meeting of the Specialized Section has been tentatively scheduled for 23 to 26 April 2007. The deadline for submitting documents for the next session is 12 February 2007.

(b) Future work

42. The delegation of China proposed to develop a new UNECE standard for duck. Additionally, a new project was proposed to develop a standard for retail cuts. The Section will discuss these proposals at its next meeting in 2007.

43. The delegations of China, Poland and the Russian Federation expressed interest in participating in the work of the working group on the Poultry Standard. The delegation of Brazil would participate in the working groups on veal and fancy meats.

44. A draft agenda for the next session is set out in annex 5 to this report.

ITEM 11: ITEMS TO BE SUBMITTED TO THE WORKING PARTY ON AGRICULTURAL QUALITY STANDARDS

45. The secretariat reminded delegations that the official deadline for receipt of documents

for translation was 10 weeks before the meeting. The deadline for submitting documents for the next session is 25 August 2006. No translations can be guaranteed after that date.

46. A consolidated text of the revision of the drafts of the UNECE Standard for Porcine Meat and Turkey Meat will be transmitted to the Working Party for adoption.

ITEM 12: OTHER BUSINESS

47. The secretariat demonstrated how the new List Server can be used to enhance the work of the Specialized Section. In addition, it presented the "Track changes" tool of MS Word. Together, these tools will help the secretariat to strengthen both the work of the group and communications among its members.

48. A technical visit to the company Australian Country Choice, a beef-processing establishment, was organized. The objective of this tour was to demonstrate the practical application of the meat terminology, standards and linkages along the supply chain in a working environment –description systems, data capture and coding through to supermarket. The group thanked the hosts for organizing the visit and for their excellent hospitality and support.

49. Delegations from Poland and Russian Federation asked whether activities on the standard for egg and egg products could be introduced into the work of this Specialized Section. The secretariat agreed to see what administrative procedures would be needed to reactivate this Standard.

ITEM 13: ELECTION OF OFFICERS

50. The Specialized Section elected Barry Carpenter (United States) as Chairperson and Ian King (Australia) as Vice-Chairperson.

ITEM 14: ADOPTION OF THE REPORT

51. The Specialized Section adopted the report of its fifteenth session on the basis of a draft prepared by the secretariat.

ANNEX 1: AGREED AMENDMENTS TO THE DRAFT UNECE STANDARD FOR PORCINE MEAT

Changes to the cuts were agreed as follows:

The working group on the Porcine Standard (France and United States) reviewed the new cuts proposed by the delegation of France. During the cutting demonstration, the Specialized Section was better able to understand the cutting line required for the proposed cuts.

Three new cuts were proposed: 4162 short ribs, 4164-4166 shoulder ribs and 4335 picnic belly.

4162 Short ribs:

The short ribs will be removed from the dorsal side of the belly by a straight cut along the length of the belly. The ribs will consist of a width of approximately 120 mm.

4164 – 4166 Shoulder ribs:

The shoulder ribs will be removed from and outside shoulder and shall contain three levels of trim, including:

Pectoralis profundus remains
Pectoralis profundus is trimmed but underlying flesh remains

All lean on the underlying surface of shoulder ribs should be trimmed

4335 Picnic belly

The Picnic belly will be removed from a split carcase side, by a straight cut along the length of the carcase, through the shoulder joint and ending at the site of ham removal.

CARCASE SIDE – BLOCK READY (3-WAY) 4002

Carcase side – block ready consists of the same specifications as carcase side (Item 4001). The carcase is cut in three sections approximately perpendicular to the length of the carcase. The cuts consist of a Leg Long Cut (Item 4013) removed by a cut through the vertebral column between the 6th and 7th lumbar vertebrae. The Hind Trotter (Item 4176) is removed between the tarsus and metatarsus. The Middle (Item 4069) is removed from the Forequarter along the specified rib. The Forequarter (Item 4008) is removed along the specified rib. The Fore Trotter (Item 4176) is removed at the carpal joint. Jowl (Item 4350) is removed.

CARCASE SIDE – BLOCK READY (3-WAY-SPECIAL TRIM) 4003

Carcase side – block ready (3-way-Special Trim) consists of the same carcase specifications as carcase side (Item 4001). The carcase is cut in three sections. The cuts consist of a Leg Short Cut (Item 4016) with the Hind Trotter is retained. The remaining trunk portion of the side is cut as a Loin – Long (Item 4104) and Shoulder Picnic and Belly (Item 4335).

The Loin Long/ Shoulder Picnic and Belly separation point is made by a cut commencing at the cranial end starting at a specified distance from the vertebrae through the joint of the blade bone and humerus and parallel to the chine edge the full length of the loin to the tip of and including the extended muscle of the flank.

CARCASE SIDE – BLOCK READY (4-WAY- SPECIAL TRIM) 4004

Carcase side – block ready (4-way-Special Trim) consists of the same carcase specifications as carcase side (Item 4001). The carcase is cut into four sections. The cuts consist of a Leg Short Cut (Item 4016) with the Hind Trotter retained. The remaining trunk portion of the side is cut as a Loin - Long (Item 4104). The shoulder blade portion located over the Loin is removed along the natural seam and attached to the forequarter portion. The ventral portion, Shoulder Outside (Item 4045) and Belly – Extended (Item 4333) are separated by a straight cut along the specified rib.

LOIN – LONG - 4104 - 4107

13 ribs 4104 - 12 ribs 4102 - 11 ribs 4106 - 10 ribs 4107
Loin - Long is the remaining dorsal portion of the carcase side after the removal of the Leg Short Cut (Item 4016) and Shoulder Picnic and Belly (Item 4335).
Lumbar fat (on the inside surface covering the tenderloin) shall be trimmed to practically free. The tenderloin is retained.

To be specified:
- Skin removed.
- Level of fat trim.

LOIN – LONG (Blade Removed) 4108-4111

13 ribs 4108 -12 ribs 4109 - 11 ribs 4110 - 10 ribs 4111
Loin – Long (Blade Removed) is prepared from the Loin Long (Item 4140). The skin is removed. The Loin is further prepared by the removal of the chine bone. Feather bones and ribs shall be retained.

To be specified:
- Style 2. Blade bone, related cartilage, and overlying muscles (in their entirety) and fat shall be removed.
- Style 3. The blade portion shall be removed to leave not more than eight ribs present and the longissimus dorsi shall be at least twice as large as the spinalis dorsi.

LOIN – LONG (4- WAY) 4113

Long - Loin (4 – Way) is prepared from a Loin-Long (Item 4108) skin removed. The Loin is cut into four distinct portions, Loin - Centre Cut (Item 4101) removed at the specified rib, Tenderloin (Item 4280), Sirloin (Rump) (Item 4130) and Shoulder Inside (Item 4045) removed at

the specified rib.

To be specified:
- Rib cutting line for Loin and Shoulder removal points.

SHOULDER-PICNIC and BELLY 4335

Shoulder-Picnic and Belly is prepared from a carcase side. The Shoulder Picnic and Belly separation point is made by a cut commencing at the cranial end and at a specified distance from the vertebrae column through the joint of the blade and humerus bones and cut parallel to the chine edge for the full length of the loin to the tip of and including the extended muscles of the flank.

LOIN – (French) 4112

Not required. Covered by other specifications.

LOIN – CENTRE CUT 4098-4101

13 ribs 4098 - 12 ribs 4099 - 11 ribs 4100 - 10 ribs 4101
Loin - Centre Cut is prepared from the Middle (Item 4069) by the removal of the belly by a cut at a specified distance from the ventral edge of the eye muscle and parallel to the backbone (measured from the cranial end). Skin, blade (scapula) bone and associated cartilage shall be removed unless otherwise specified.

To be specified:
- Ventral cutting line (tail length)
- Diaphragm retained.
- Tenderloin retained
- Chine bone removed.

SEMIBONELESS LOIN – CENTRE CUT 4102-4105

Covered as Specified point above.

BELLY- (Flank Retained) - 4333

Belly – (Flank Retained) is the remaining primal after the Shoulder Picnic (Item 4046) has been removed from the Shoulder Picnic and Belly (Item 4335) along the specified rib.

To be specified:
- Skin removed.
- Belly edge removed.
- Flank removed.
- Belly Ribs removed (Item 4160)

SHOULDER OUTSIDE (3-WAY) 4045

Shoulder Outside (3 – Way) is prepared from the Shoulder removed from Carcase Side -Block Ready- (4-Way) - (Item 4004) which has the vertebra and associated meat of the neck and forequarter removed. The Shoulder Ribs (Item 4164) are removed. The remaining portion, Shoulder Outside (Item 4044) is cut into two pieces by a separating cut (cranial to caudal) running through the joint of the blade and humerus bones.

SIRLOIN (RUMP) 4130

Sirloin (Rump) is prepared from a Leg Long Cut (Item 4013). The Sirloin is removed by a cut across the leg at a specified measured distance from the acetabulum. Unless specified a portion of the tenderloin may be retained.

To be specified:
- Skin removed.
- Removal point from Loin Long (Item 4104)

SHOULDER INSIDE 4045-4048

2 ribs – 4046 – 3 ribs – 4047 – 4 ribs - 4048
Shoulder Outside is prepared from Loin Long (Blade Removed) - (Item 4108) and is cranial forequarter portion of the Loin and removed along the specified rib.

To be specified:
- Number of ribs.
- Breast removal and distance from vertebrae.
- Fat removed.

ANNEX 2: AMENDMENTS TO DRAFT UNECE STANDARD FOR TURKEY MEAT

Changes to the parts were agreed as follows:

The delegation of France proposed the addition of two new parts:

1. Whole breast, that is, breast fillets with bone, including the wishbone and ribs, and skin. Can be presented whole or cut in half.

2. "Filet papillon", or double fillet with skin, that is, two whole fillets with skin attached.

3. The Section will assign new codes before the document is submitted to the Working Party for approval.

4. The delegation of France will send pictures of these parts to the secretariat and chair.

ANNEX 3. AMENDMENTS TO UNECE STANDARD FOR BOVINE

Page	Cut number	Name	Amendment
18	1020	Pistola	Add a dot point: "flank steak, inside skirt and internal flank plate retained".
37	2196	Cutaneus trunci	New image if possible. (Australia to provide when available)
38	2300	Blade	New image needed- cutting line issue. (Australia to provide when available)
38	2304	Blade undercut	Add "M. teres major from the medial surface of the blade" after M.subscapularis

ANNEX 4. AMENDMENTS TO UNECE STANDARD FOR OVINE

Page	Cut number	Description	AMENDMENT
18	4500	Carcase	Remove code number (Header description only)
18	4510	Side	Remove code reference (Header description only)
20	4946	Leg pair and saddle	Picture too short – (Revised image to show more ribs) (Australia to provide modified image when available)
21	4901	Leg pair and loin saddle	Same as above (image) (Australia to provide modified image when available)
22	4976	Outside Shoulder Pair	Add 1st paragraph – Outside Shoulder Pair is prepared ***"from a carcase"*** or a forequarter pair ----.
28	5072	Knuckle/Topside	New skeletal drawing. (Australia to provide modified image when available)
30	4900	Saddle	To be specified: Delete "shoulder removed or retained"
30	4840	Loin chump on	Change line 9 text "clear to**" - *"cranial to"***
31	4883	Short loin pair	First line text: Prepared ***"from a carcase"*** or a saddle
33	4739	Shoulder rack Frenched	Remove 4739 specification image and details. Place image of Frenched Rack from page 33 with page 32 Shoulder Rack 4733 as ***an option.*** New dot point under -To be specified –: ***French ribs to specified length.***
34	4756	Rack cap	Place the text on line 3 & 4 as a dot point To be specified: Feather bones and chine are removed. Ref; number in French version should amended to English version code 4754 Delete text line 4 & 5 ***"The ribs are cut …."*** And leave the last sentence.
35	5109	Backstrap	Delete text 1st line - ***"M. Longissimus"***
39	4980	Outside shoulders	Delete text last paragraph. "***and underlying muscles and"*** add ***of the*** ------
40	5011	Flap	Add 1st dot point ***"as specified"*** after dorsal cutting line

ANNEX 5: PROVISIONAL AGENDA FOR THE SIXTEENTH SESSION

1.	ADOPTION OF THE AGENDA	ECE/TRADE/C/WP.7/GE.11/2007/1
2.	Matters of interest since the last session	ECE/TRADE/C/WP.7/GE.11/2007/2
3.	Status of publications on existing standards	ECE/TRADE/C/WP.7/GE.11/2007/3
4.	Periodical revision of the UNECE Standards for Meat	ECE/TRADE/C/WP.7/GE.11/2007/4
5.	DRAFT UNECE STANDARD FOR GOAT MEAT - CARCASES AND CUTS Chapters 1- 4 Chapter 5	 ECE/TRADE/C/WP.7/GE.11/2007/5 ECE/TRADE/C/WP.7/GE.11/2007/6
6.	DRAFT UNECE STANDARD FOR VEAL MEAT - CARCASES AND CUTS	ECE/TRADE/C/WP.7/GE.11/2007/7
7.	Draft UNECE Standard for Variety and Fancy meats	ECE/TRADE/C/WP.7/GE.11/2007/8
8.	Coding system for UNECE Standards for Meat	ECE/TRADE/C/WP.7/GE.11/2007/9
9.	Implementation activities	ECE/TRADE/C/WP.7/GE.11/2007/10
10.	Preparation of the meetings of rapporteurs and next session of the Specialized Section	
11.	Items to be submitted to the Working Party on Agricultural Quality Standards	
12.	OTHER BUSINESS	
13.	Election of officers	
14.	Adoption of the report	