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COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat
13 – 15 April 2005, Geneva

REPORT ON ITS FOURTEENTH SESSION

Executive Summary

Revision of the UNECE Standard for Porcine Meat: The Specialized Section discussed the revision in detail. Proposals were made to include a new coding system, which would integrate the UNECE Standard with globally applied commodity coding systems used for electronic commerce.

A number of corrections were made to the general requirements and the cut descriptions following a practical cutting exercise at an informal meeting of rapporteurs, held in France at the invitation of the French authorities.

The rapporteurs will prepare a consolidated text of the standard. If this can be agreed by written procedure or in a further meeting of rapporteurs, the text will be transmitted to the Working Party for adoption.

New UNECE Standard for Turkey Meat: The Specialized Section discussed the general requirements for that standard and made some amendments. The rapporteurs will meet in Poland to discuss the cut descriptions.

Opening of the session

1. The meeting took place in Geneva from 13 to 15 April 2005. Mr. Barry Carpenter (United States) chaired the meeting.
2. The meeting observed a minute of silence in the memory of Mr. Ken Jones, who had attended the meetings for the United Kingdom since the creation of the Specialized Section. The Chairman highlighted the important contributions that Mr. Jones had made to the development of all existing UNECE standards for meat, and that he would be sadly missed both as a colleague and a friend.
3. Ms. Virginia Cram-Martos, Chief of the Trade Policy and Governmental Cooperation Branch of the UNECE Trade Development and Timber Division, opened the session.
4. She reported that since the last session the rapporteurs on porcine meat had met twice: once in Lithuania in 2004, and once in France and Geneva immediately prior to this meeting, and expressed her gratitude on behalf of the UNECE to the delegations of Lithuania and France for the excellent organization of these meetings.
5. She also informed the Specialized Section that Mr. Tom Heilandt, who had been secretary of WP.7 and its specialized sections for the last seven years, had been promoted to a position in the Codex Alimentarius secretariat in Rome. She said that she had already started the process of recruiting a new person for the work and assured the group that she would make every effort to maintain the same quality of secretariat services in the future.
6. On behalf of the group, the Chairman thanked Mr. Heilandt for his work and the active support that he had given to the Specialized Section and wished him all the best for his future.

Participation

7. The session was attended by delegations of the following countries: Australia; France; Hungary; Italy; Lithuania; Poland; Russian Federation; Slovakia and United States of America.
8. The following non-governmental organization was represented: Global Standards 1(GS1), formerly EAN International.
9. The list of participants can be found on the home page of the Agricultural Standards Unit (http://www.unece.org/trade/agr/meetings/ge.11/document/2005_lop.pdf).

Item 1: Adoption of the agenda

Documentation:

TRADE/WP.7/GE.11/2005/1

Adoption of the agenda

10. The Specialized Section adopted the agenda, with the deletion of the following documents: TRADE/WP.7/GE.11/2005/6, 7, 10, 11.

The following documents were added to the agenda:

INF.1	Information on fish (Secretariat)
INF.2 Rev.1	Revised consolidated text for porcine meat (United States)
INF.3	Consolidated text for turkey meat (United States)

INF.4	UNSPSC Classification Guidelines
INF.5	Comments on turkey meat (European Commission)
INF.6	Comments on porcine meat (Russian Federation)
INF.7	Presentation on coding (United States)
INF.8	White paper on coding (United States)
INF.9	Letter from GS1 (GS1)
INF.10	UNSPSC/ GPC coding (GS1)

Item 2: Matters of interest

Documentation:

TRADE/WP.7/GE.11/2005/2

Matters of interest

11. The Specialized Section took note of document TRADE/WP.7/GE.11/2005/2, which summarized the outcome of the eighth session of the Committee for Trade, Industry and Enterprise Development and the sixtieth session of the Working Party on Agricultural Quality Standards.

Item 3: Issues concerning the existing standards (Bovine, Ovine, Chicken, Llama/Alpaca)

Documentation:

TRADE/WP.7/GE.11/2005/3

Issues concerning the existing standards (Bovine, Ovine, Chicken, Llama/Alpaca)

12. The secretariat reported that the UNECE Standard for Bovine Meat had been published in English, French and Russian (ECE/TRADE/326). The Standards for Ovine and Chicken Meat were currently with the printing department and should be published before the summer. The Standard for Llama/Alpaca Meat would be prepared during the summer and published in the autumn.

13. The secretariat would provide the delegations of France and Russia with the final layout of the ovine and chicken publications for comments on the translations before printing. Other delegations would receive the final layout of the English versions for comments. The final layout should become available before the end of June.

14. At its last session the Specialized Section decided that it would review standards every three years. To initiate this process the secretariat had prepared a paper (TRADE/WP.7/GE.11/2005/3) collecting items for further discussion/amendment.

15. The delegation of Italy requested clarification on the status of veal in the UNECE Standard for Bovine Meat. They said that for their country veal was an important commodity for import and this was much more important than a labeling issue because of the higher prices for this product than for beef. They asked if veal could enter their country based on the definitions in the UNECE Standard. They said that the category 7, "young bovine" from 6 to 12 months of age, was very wide, with an animal of 6 months being a calf and an animal of 12 months a bull.

16. They further reported that the European Union was currently working on a definition for veal based on a combination of age and carcase weight of the animal (<8 months and carcase weight < 185kg).

17. They were also of the opinion that the definitions for feeding systems for bovine should be as detailed as those proposed for porcine meat.

18. It was clarified that veal was not subject to the UNECE Standard for Bovine Meat and that the Specialized Section planned to create a specific standard for this commodity.

19. Concerning the other issues raised and further issues mentioned in (TRADE/WP.7/GE.11/2005/3) and in the discussion, the Specialized Section agreed on the following:

- The words “spinal cord” should be deleted from 3.5.6 in the ovine and bovine standards because “free of spinal cord” is already a minimum requirement.
- The definitions of the bovine category should be reviewed. Italy offered to prepare a proposal on this.
- The feeding systems defined in the ovine and bovine standards should be reviewed to be aligned with that proposed for the porcine standard. Italy offered to prepare a proposal, which would be transmitted to the secretariat to be included in the next periodic revision of the bovine standard, which would start next year.
- The delegation of the Russian Federation would prepare a proposal to include a section on special after-slaughter processing to maintain a certain microbiological quality in the ovine and bovine standard. They had proposed the same for inclusion in the revision of the porcine standard.

20. The document (TRADE/WP.7/GE.11/2005/3) will remain on the agenda to be further discussed at future meetings and to serve as one input for the revision of the standards in coming years.

Item 4: Draft Revision of the UNECE Standard for Porcine Meat Carcasses and Cuts

Documentation:

TRADE/WP.7/GE.11/2005/4) Draft Revision of the UNECE Standard for Porcine
 TRADE/WP.7/GE.11/2005/5) Meat Carcasses and Cuts
 TRADE/WP.7/GE.11/2005/5/Add.1)
 INF.2 Rev.1, INF.4, INF.6, INF.7, INF.8, INF.9, INF.10

21. A first meeting of rapporteurs on 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. The outcome of these discussions is contained in the documents submitted by the United States (TRADE/WP.7/GE.11/2005/4, TRADE/WP.7/GE.11/2005/5, and TRADE/WP.7/GE.11/2005/5/Add.1).

22. The rapporteurs also met on 11 April 2005 in Geneva and discussed the general requirements and coding. At a working visit to a cutting plant near Valence, France, on 12 April, the rapporteurs discussed a number of issues related to the cuts. During this meeting the group had the opportunity to work with an experienced butcher who gave a practical demonstration of the cuts discussed.

23. The group thanked the delegation of France and the hosts from the company SVA-Jean Rozé for the organization of the excursion and for their excellent hospitality and support.

Item 4(a): Chapters 1 to 4: General requirements and coding

(i) Coding

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

25. GS1 and the Uniform Code Council (UCC or GS1 US) are developing a global electronic commerce system known as the GS1 Global Data Synchronization Network (GDSN). Major retailers and suppliers worldwide support this initiative.

26. Meat and poultry supply-chain companies were currently reviewing the system's data models and messages so as to validate that all perishable meat and poultry products could be properly traded using this system.
27. UNECE standards were 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.
28. The UNECE SPECIES and PRODUCT/CUT/PART definitions and other selected attributes could be included in the product classification system that resided in the GDSN Global Registry.
29. The classification information would thus become permanently and globally associated with the Global Trade Item Number (GTIN), the default GSDN global trade item reference. The information would then be available to all potential trading partners who synchronize trade item data in the GDSN.
30. To be integrated, the UNECE code would have to be compatible with the global electronic classification systems that will be used in the GDSN: the United Nations Standard Products and Services Code® (UNSPSC)® and the Global Product Classification (GPC).
31. The UNSPSC® was released in 1998 and is the intellectual property of the United Nations Development Programme (UNDP). It is based on a four-tier hierarchy of product groupings defined as: Segment, Family, Class, and Commodity. It is available free to the public for use and printing, with no copyright restrictions.
32. It provides support for a number of languages and provides a high-level categorization of a broad range of products and services from a broad range of diverse industries. It has been used by internal company information systems but not yet as a classification component of a global electronic trading system. This process is now under way.
33. The current granularity of the UNSPSC® is low and concerning meat products the lowest levels are:
50111510 = Fresh Meat and Poultry
50111511 = Frozen Meat and Poultry
50111512 = Shelf Stable Meat and Poultry
34. The meat and poultry supply chain has not recently reviewed the UNSPSC® code. The UNSPSC® would welcome such a review and would be prepared to respond to change requests. The UNECE attributes and values that are useful at the highest levels of classification could be used to update existing codes at the Class and Commodity levels, for example:
501130 = Porcine, Carcase
50113001 = Full Carcase
50113002 = Split Carcase Side
35. The remaining parts of the UNECE code for meat products, such as refrigeration, could then be added as attributes in accordance with the GS1 GPC terminology, which is currently being aligned with the UNSPSC®.

36. Several delegations expressed great interest in the possibilities that these initiatives offered for the application of the UNECE standards. However, they regarded extensive discussion of these coding issues as being outside their competence. They believed that the group should concentrate on completing its main task: to create harmonized trade descriptions and to have the standards published as quickly as possible. They were also of the opinion that any change in the coding should still allow all relevant products to be coded.

37. Following requests by delegations, the representatives of the United States and GS1 confirmed that all documentation concerning the coding could be freely used by other delegations and translated as required.

38. The delegations of the United States and GS1 offered to prepare a detailed proposal by the end of June 2005 regarding the changes necessary to the current UNECE code and the change requests to be made to the UNSPSC and the GPC.

39. All delegations were invited to get in touch with their relevant national GS1 organizations to gain a broader understanding of the issue.

(ii) General requirements

40. The rapporteurs and the Specialized Section reviewed the General Requirements (Chapters 1-4) in detail. The agreed amendments are reproduced in annex 1 to the current report.

Item 4(b) Chapter 5: Carcasses / Cuts descriptions

41. The chapter was reviewed in detail. A number of the cuts had been demonstrated at the meeting of the rapporteurs in France and the need for some additional cuts had been established. In the discussion a number of amendments were made to the existing text. Further work will be necessary in an additional meeting of rapporteurs. The agreed amendments are reproduced in annex 2 to this report.

Item 4(c) Conclusions on how to proceed with the revision of the standard

42. The delegation of France said that it was difficult to take final decisions on the cuts, as the relevant documents had only recently become available (TRADE/WP.7/GE.11/2005/5/Add.1 only available in English at the session itself). It had therefore not been possible to consult the professionals in France properly. The delegation was of the opinion that a further meeting of rapporteurs, with a practical cutting session, could be useful to resolve all remaining issues. They offered to host such a meeting in France in late summer or autumn, if necessary.

43. The Specialized Section decided that:

- The General Requirements were considered final, with the exception of the coding system.
- Agreement on the outstanding issues (coding, some cuts descriptions, new cuts) should be sought either by e-mail or in a further meeting of rapporteurs.) (France offered to host such a meeting should it be necessary).
- If a consolidated document could be prepared in time it should be presented to the Working Party (17 to 20 October), for adoption.

Item 5: Proposal for a UNECE Standard for Goat Meat - Carcasses and Cuts

44. No new proposal was available for discussion.

Item 6: Proposal for a UNECE Standard for Turkey Meat - Carcasses and Parts**(a) Chapters 1 to 5: General requirements and coding**Documentation:

TRADE/WP.7/GE.11/2005/8 (United States) General requirements and coding

45. Chapters 1 to 5 were discussed and the agreed amendments are reproduced in annex 3 to this report.

(b) Chapter 6: Carcasses/Cuts descriptions

TRADE/WP.7/GE.11/2005/9 Carcasses/Cuts descriptions

46. Owing to time constraints, it was not possible to discuss this document. The rapporteurs will discuss it at their first session.

Item 7: Standard for livestock

47. No proposal was available for discussion.

Item 8: Cooperation with the World Customs Organization

48. Owing to time constraints, it was not possible to discuss this issue.

Item 9: Implementation activities/ traceability/ trade mark

49. No discussion was held. Delegations were reminded to notify the secretariat on the certification procedures used in their countries.

Item 10: Future work

50. The order of priority for future work items shall be as follows:

- Publication of the chicken, ovine and llama standards
- Completion of the porcine revision
- Turkey
- Goat meat
- Revision of bovine and ovine standards
- Veal
- Variety, fancy meats
- Livestock
- Colour chips/marketing cards
- Pilot study on implementation of the bovine standard
- Products with added ingredients and size reduction

51. For the draft provisional agenda for the fifteenth session, see annex 4 to this report.

52. The Specialized Section took note of document TRADE/WP.7/GE.11/2005/12 on fish but felt that with its present workload and expertise it could not take on this work.

Item 11: Preparation of the meetings of rapporteurs and the fifteenth session of the Specialized Section

53. The delegation of Poland offered to host a meeting of rapporteurs on turkey in Poland in June.

54. The delegation of France offered to organize a meeting of rapporteurs on porcine meat later in the year, should this be necessary.

55. The delegation of Australia offered to host the fifteenth session of the Specialized Section from 21 to 25 April in conjunction with the World Meat Congress, which will be held in Brisbane, Australia, from 26 to 29 April 2006. Interpretation into French, Russian and Spanish would be provided. A number of South American countries previously involved in the work have already indicated their interest in attending.

56. The Specialized Section welcomed this proposal and invited the delegation of Australia to work together with the secretariat to discuss any relevant practical issues in relation to this invitation.

57. The secretariat regretted that some documents had only recently become available in all language versions. Delegations were reminded that to receive the documents early it was necessary to send them for translation well in advance of the 10-week deadline. They said that if documents arrived at the 10-week deadline, it could only be guaranteed that the translation would be available on the date of the session.

Item 12: Preparation of the 61st session of the Working Party on Agricultural Quality Standards

58. A consolidated text of the revision of the revised UNECE Standard for Porcine Meat will be transmitted to the Working Party if agreement can be found in the Specialized Section either through a meeting of rapporteurs or by written procedure.

Item 13: Other business

59. No discussion was held under this item.

Item 14: Election of officers

60. The Specialized Section re-elected Mr. B. Carpenter as its Chairman and Mr. I. King as Vice-Chairman.

Item 15: Adoption of the report

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

Annex 1: Amendments agreed to chapters 1- 4 of the draft revised UNECE Standard for Porcine Meat

- 3.3 Replace “Chapter 5” with “Annex II” (Correction)
- 3.5.2 Delete “head-on” (twice) as this is defined in the cuts descriptions.
- 3.5.3 In the description for the production system “outdoors” amend “part of” to read “the majority of” to better reflect the meaning of that category.
- 3.5.5 Include before the table an introductory sentence as follows: “The purchaser may specify a slaughter system. In any case the slaughter system has to be in conformity with the regulation in force in the importing country. If no such regulation exists the slaughter system shall be agreed between buyer and seller.”
- 3.6.1 Amend to read as follows:
 “The purchaser can specify the maximum fat thickness of skinless or partially skinless cuts. Allowable fat limitations are as follows:

Fat thickness code (data field 10)	Category
0	<i>Not specified</i>
1	Peeled, denuded, surface membrane removed
2	0 - < 0.5 cm fat thickness
3	0.5 - < 1.2 cm maximum fat thickness
4	Over 1.2 cm fat thickness
5-8	Codes not used
9	Other

- 3.6.2 In the last paragraph delete the words “Peeled/Denuded or” and delete footnote 3.
- 3.7 In the title, the header row of the table and Note 1 amend “quality system” to read “classification system”. In the table delete the word “quality” where it occurs and amend “classification” to read “classifications”. Amend “Note 1” to read “Note”.
- 3.10.1 Amend “Carcases and quarters” to read “Carcases, split carcase sides and quarters”
- 3.10.2 In the descriptions to codes 1 and 2 amend “halve carcasses” to read “split carcase sides”.
- 3.11.1 Amend to read as follows:
 “Without prejudice to national requirements of the importing countries:
- For carcasses, sides and quarters the mandatory information must be affixed to the product (stamped and/or tagged).
 - For packaged cuts the mandatory information must be listed on the label.

Labeling information	Unpackaged carcasses, sides and quarters	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Packaging date		X
Use-by information as required by each country		X
Name of the product		X
Storage conditions: e.g. refrigeration (see 3.4)		X
Appropriate identification of packer, processor or retailer		X ⁵
Quantity (number of pieces)		X ⁵
Net weight		X ⁵

3.11.2

In the list delete “use-by date” and add “slaughter date”

Annex 2: Amendments agreed to chapter 5 of the draft revised UNECE Standard for Porcine Meat**General comments:**

- All Latin anatomical names should be preceded by an “m” and put in italics.
- A number of translation errors for French and Russian were pointed out to the secretariat.

Changes to the cuts were agreed as follows:**FULL CARCASE:**

- The ears need to be shown in the photograph.
- Additional options were added to the specifications:
- Diaphragm removed
- Pillar of the diaphragm removed
- Flank fat adjacent to the leg removed
- The delegation of France said that a limited number of variations for the presentation of carcasses and sides existed and it would be preferable to define styles for those rather than to describe them in specifications. They will make a proposal for the next meeting of rapporteurs.

SPLIT CARCASE SIDE BLOCK READY

- Amend “forequarter” to read “fore”.
- The jowl should be removed from the photograph.

FOREQUARTER

- Amend the name to “FORE”.
- The rib range should be from 1 to 6 ribs.

HINDQUARTER

- Delete this cut.

ROASTING PIG FULL

- Amend the beginning of the description to read: “The *roasting pig, full*, is either a sucker pig or young pig in accordance with 3.5.2. It...”

LEG LONG CUT

Styles 1-3: Add as a specification: “Leg removal by saw cut or broken joint”

Style 1

- Insert the following sentence before the last: “The tail is removed between the second and third caudal vertebrae.”
- Add after the last sentence: “The tenderloin is removed.”

Style 2

- Amend the beginning of the description to read: “The *leg long cut: style 2* is the same as *style 1* except that the vertebrae, flank muscle (*rectus abdominis*), cutaneous trunci, and exposed lymph glands shall be removed.”

Style 3

- Amend the description to read: “The *leg long cut: style 3* is the same as *style 2* except that flank muscles (*obliquus internus abdominis, obliquus externus abdominis*), hip bone along with overlying lean and fat, lean and fat overlying the quadriceps (fore cushion) and iliacus shall be removed. The ball of the femur shall be exposed. The skin is retained unless otherwise specified.”
- Delete from the specifications “butt tenderloin removed” and the word “trotter”.

LEG SHORT CUT**Style 1**

- Replace the last two sentences of the description with; “The tail is removed between the second and third caudal vertebrae.”
- Add the specification: “foot retained”.

Style 2

- Amend the first sentence to read: “The *leg short cut: style 2* is the same as *style 1* except that the flank muscle (*rectus abdominis*), *cutaneous trunci*, and exposed lymph glands are removed.”

Style 3

- To be deleted.

MIDDLE

- The rib range should be from 8 to 14 ribs.

BELLY

- Add the following sentence at the end: “The sternum bone is removed leaving the related cartilages attached to the belly.”
- The rib range should be from 8 to 14 ribs.

LOIN

- Rename to “LONG LOIN CUT”
- Amend distances mentioned in the description from 5 to 10cm and from 2 to 4cm.

LOIN CENTER CUT

- The rib range should be from 8 to 11 ribs.

EYE OF LOIN

- Amend “Multifidus” to read “Multifidi”.

EYE OF SHORTLOIN

- In the description amend “leg” to read “long leg”.
- Amend “Multifidus” to read “Multifidi”.

VALUE ADDED WHOLE MUSCLE CUTS

- To be deleted.

SHOULDER RIB

- The rib range should be from 1 to 5 ribs.

The addition of new cuts was agreed as follows:

- Special leg cut used for the preparation of dried and salted meat (e.g. Parma ham). France will provide photo and description.
- A cut allowing to pack hock shoulder and hock leg to be marketed unsorted.
- Lean muscles on the loin that are exterior to the latissimus dorsi muscle. France will provide photo and description.
- LOIN SHORT CUT, which is prepared by having the long leg cut removed.
- LONG LOIN, which can retain the vertebrae up to the shoulder. France will provide photo and description.
- BELLY cut, which is mainly use for preparation of salted and dried meat. France will provide photo and description.
- SHORT RIBS. France will provide photo and description.

Annex 3: Amendments agreed to chapters 1 - 5 of the draft new UNECE Standard for Turkey Meat

1.1 (1) In Russian the term "terminology" should be used instead of "language".

- 1.4. (1) The secretariat will adapt the text to the actual report references once the text is finalized.
- 3.2 The Latin name was added after "turkey".
- 3.3.3 The description of figure 2 was amended to read "Bird halves without skin".
- 3.5.1 In the French text the term "certifiée conforme" was amended to read "certifiée conformément".
- 3.7.1 The reference to kilos or lbs. in the indent concerning net weight was deleted.
- 3.8 The beginning of the description of the third option was amended to read: "a third party examines and certifies...".
- 4.2 The value for product part was amended to read "1011".

Annex 4: PROVISIONAL AGENDA FOR THE FIFTEENTH SESSION

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| 1. | Adoption of the agenda | TRADE/WP.7/GE.11/2006/1 |
| 2. | Matters of interest | TRADE/WP.7/GE.11/2006/2 |
| 3. | Information on the status of the publication of existing standards (bovine, ovine, chicken, llama) | |
| 4. | Information on the status of the revision of the UNECE Standard for Porcine Meat Carcasses and Cuts | |
| | Chapter 1-4 | TRADE/WP.7/GE.11/2006/3 |
| | Chapter 5 | TRADE/WP.7/GE.11/2006/4 |
| 5. | Draft UNECE Standard for Turkey Meat - Carcasses and Parts | |
| | Chapter 1-5 | TRADE/WP.7/GE.11/2006/5 |
| | Chapter 6 | TRADE/WP.7/GE.11/2006/6 |
| 6. | Draft UNECE Standard for Goat Meat - Carcasses and Parts | |
| | Chapters 1- 4 | TRADE/WP.7/GE.11/2006/7 |
| | Chapter 5 | TRADE/WP.7/GE.11/2006/8 |
| 7. | Periodical revision of the UNECE Standards for Bovine Meat and Ovine Meat | TRADE/WP.7/GE.11/2005/3
TRADE/WP.7/GE.11/2006/9 |
| 8. | Information on work on other meats (e.g. variety, fancy meats) | TRADE/WP.7/GE.11/2006/10 |
| 9. | Coding system for UNECE Standards for Meat | TRADE/WP.7/GE.11/2006/11 |
| 10. | Implementation activities/ traceability/ trade mark | |
| 11. | Preparation of the meetings of rapporteurs and the 16th session of the Specialized Section | |
| 12. | Preparation of the 61st session of the Working Party on Agricultural Quality Standards | |
| 13. | Other business | |
| | Work done on other subjects such as: | |
| | - Veal | |
| | - Variety, fancy meats | |
| | - Livestock | |
| | - Colour chips/marketing cards | |
| | - Pilot study on implementation of the bovine standard | |
| | - Products with added ingredients and size reduction | |
| 14. | Election of officers | |
| 15. | Adoption of the report | |
-