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Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat
14th Session, 11 - 15 April 2005, Geneva

Item 3 of the provisional agenda

**ISSUES CONCERNING EXISTING STANDARDS
(BOVINE, OVINE, CHICKEN, LLAMA/ALPACA)**

Note by the secretariat: In this document the secretariat has collected some maintenance issues/questions concerning existing standards. The Specialized Section may wish to discuss these now with the aim of issuing a corrigendum to standards already published or decide to discuss them when the regular maintenance for the standards comes up three years after publication.

The secretariat suggests that during the session more corrections/amendments for the existing standards could be collected to begin the maintenance procedure.

1. Publication status

At the moment of writing this document, the UNECE Standard for Bovine Meat has been published in English, French and Russian.

The UNECE standards for Ovine Meat and Chicken Meat have been transmitted for layout and printing. They will be printed later in spring.

The UNECE Standard for Llama Meat is prepared for publication by the secretariat.

2. Possible amendments/ subjects to discuss

2.1 All standards

2. Minimum Requirements, 2), last bullet:

Is it a contradiction that in the last bullet point "free of spinal cord" is demanded but in 3.5.6 it seems that this is left to individual markets?

3.8 (Chicken)

3.12 (Ovine/Bovine) Provisions concerning conformity assessment requirements:

It is not clear that the options 4-9 are combinations of 1-3 – this should be described

4.2 Example:

In 6 and 7a Organic and forage fed are required but in 14 no conformity assessment is specified. Is this a contradiction?

2.2 Bovine

5.2 Bovine side skeletal diagram:

Several glands are missing from the diagram. The translation of "chine bone2 with "épine dorsale" does not seem to be correct.

5.4 *Bovine meat cuts:*

1020	Why not 13 ribs?
1500/1503/1510	Under "to be specified" lymph nodes can be removed or retained whereas 2. 3) demands removal of visible surface lymph nodes.
1540	Why is the note only included here and not in the previous cuts which also could be derived from a pistola hindquarter. What does 1539: (4-6R) mean?
1050	In "to be specified" it should read "(4 to 13)" instead of "(5 to 9)".
1604	The number 1600 should be the "standard cut" for this item. The last sentence in the description should be an option under "to be specified".
1694	It is significant if one removes 1600 or 1604 to get item 1694. The way it is described in the standard at present does not result in a standard cut.
2035	The note after this cut is not logical. The two pieces mentioned are of a different quality. It is necessary to have a specific code for "red meat".
2230	The "specified distance" mentioned in the last but one sentence of the description should be 75mm as in 2275.
2240	The last sentence of the description is not clear. 2240 has 5 ribs.
2268	Could this cut also have 4 ribs or 6 ribs?
2302	Does this cut really contain the triceps muscles?
2360	Is the option concerning the heel muscle correct?

5.6.1 *Lateral/medial view*

In the English version the lower drawing is a repetition of the upper one.

2.2 UNECE Standard for Chicken

5.2 and 5.5 – Review if packing codes from UN/CEFACT can be used

5.4 and 5.6 – Do weights include actual weight of package or only of contents?

3. Further areas of discussion

- Review of minimum conditions of the meat;
- Review of feeding systems (possible inclusion of a negative list as in chicken)