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**DRAFT UNECE STANDARD
TURKEY MEAT - CARCASSES AND PARTS**

EDITION 2005

Working Party on Agricultural Quality Standards



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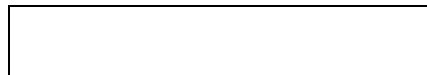
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PREFACE

One of the principal goals of the United Nations Economic Commission for Europe (UNECE) is to promote greater economic integration of its members. As one activity for achieving this goal, UNECE provides a forum for Governments to develop internationally harmonized standards that:

- Facilitate fair international trade and prevent technical barriers to trade.
- Define a common trading language for sellers and buyers.
- Promote a high quality, sustainable production.
- Create market transparency for buyers and consumers.

UNECE began work on standards for perishable produce in 1949. Today, close to 100 internationally harmonized, commercial quality standards have been developed for different agricultural produce: Fresh Fruit and Vegetables, Dry and Dried Produce, Potatoes (Early, Ware and Seed), Eggs and Egg Products, Meat and Cut Flowers.

All issues of commercial quality that have implications for international trade can be discussed in different specialized groups, and assistance is offered to countries that are interested in implementing UNECE standards (e.g. training workshops and seminars).

For each standard it is the aim to involve all interested parties in the work (members and non-members of UNECE, international governmental and non-governmental organizations) and to come to a consensus acceptable to all. It is a sign of the quality of UNECE standards that in many cases they have served as a basis for European Union, Codex Alimentarius and OECD standards.

The UNECE standards for Meat occupy a special place because of the complexity of the subject: a large number of product options can be specified by the buyer and the quality of the final product depends to a large extent on the way the meat is cut.

The standards offer for the first time internationally agreed specifications written in a consistent, detailed and accurate manner using anatomical names to identify cutting lines. Comprehensive colour photographs and diagrams are included to facilitate practical application of the standards. The standards also define a product code allowing all relevant information to be combined in a 21-digit string.

This standardization of the trading language is the foundation which allows the meat industry to adopt modern data transfer methods and streamline the flow of information and product throughout the supply chain.

In the development of the code UNECE cooperated closely with EAN International, a not-for-profit private sector organization responsible for supply chain systems with globally unique identification codes and electronic communications (e.g. bar-codes).

Pilot applications of the standard in Australia and New Zealand have shown that the correct application of the standard leads to fewer rejected products, satisfied customers and repeat business.

I hope that the new edition of the UNECE Standard for Turkey Meat – Carcasses and Parts will contribute substantially to the facilitation of fair international trade.

Brigita Schmögnerová
Executive Secretary
United Nations Economic Commission for Europe

Acknowledgement

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**UNECE STANDARD
FOR TURKEY MEAT CARCASSES AND PARTS
2005 Edition**

1. INTRODUCTION

1.1 UNECE standards for meat products

(1) 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. The texts will be updated regularly, therefore 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 (see Annex for the address.).

(2) The text of this publication has been developed under the auspices of the Specialized Section on Standardization of Meat of the United Nations Economic Commission for Europe. 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 in different stages of development and their code for use in the UNECE meat code (see chapter 4).

For further information about publication details please visit the UNECE website at:

www.unece.org/trade/agr/standard/meat/meat_e.htm

Annex II contains a description of the EAN/UCC system, which contains a specific application identifier for the implementation of the UNECE Code.

Species	Species code (Data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine	40
Caprine	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

1.2 Scope

(1) This standard recommends an international language for raw (unprocessed) Turkey (*Meleagris gallopavo*) carcasses and parts (or cuts) marketed as fit for human consumption. Products with added ingredients or “turkey preparations” are dealt with in a separate standard to be developed. It provides a variety of options to purchasers for meat handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products, intended to be sold in international trade.

(2) It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market turkey carcasses and parts across international borders. The standard does not attempt to prescribe those aspects, which are covered elsewhere, and throughout the standard, such

provisions are left for national or international legislation, or requirements of the importing country.

(3) The standard contains references to other international agreements, standards and codes of practice which have the objective of maintaining the quality after dispatch and of providing guidance to governments on certain aspects of food hygiene, labelling and other matters which fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice*, should be consulted as the competent international reference concerning health and sanitation requirements.

1.3 Application

(1) 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.

(2) 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 photographs of carcasses and selected commercial parts/cuts to facilitate a better understanding of the provisions with a view to ensuring a wide application in international trade.

1.4 Adoption and Publication History

(1) Following the recommendation of the Specialized Section, the Working Party on Agricultural Quality Standards adopted this text at its 59th session (Reference: TRADE/WP.7/2003/6).

(2) UNECE Standards for meat undergo complete review three years after publication. If necessary new editions are published following the review. Changes requiring immediate attention are published on the UNECE homepage at:

www.unece.org/trade/agr/standard/meat/meat_e.htm

2 MINIMUM REQUIREMENTS

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

2.2 Carcasses and parts items must be:

2.2.1 Free from any foreign material (e.g. glass, rubber, metal ¹).

2.2.2 Free of foreign odours.

2.2.3 Free of fecal contamination .

2.2.4 Free of improper bleeding.

2.2.5 Free of viscera, trachea, esophagus, mature reproductive organs, and lungs.²

2.2.6 Practically free of feathers and hemorrhaging³.

2.2.7 Free of freezer burn.⁴

2.2.8 Free of gall discoloration.³

3 PURCHASER SPECIFIED REQUIREMENTS

The following subsections define the requirements that can be specified by the purchaser together with the

¹ When specified by the purchaser, meat items will be subject to metal particle detection.

² Unless these organs are inherent to the item specified.

³ This can only be allowed if disclosed by the seller and as permitted by national legislation and by the quality or grade selected.

⁴ Freezer-burn are 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).

codes to be used in the UNECE Turkey Code (see chapter 4). The UNECE Code for turkey meat packing is described in Chapter 5.

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 to the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for turkey in data field 1 as defined in 1.1.(2) is 71.

3.3 Product/part

3.3.1 Product/part code

The four-digit product code in data field 2 is defined in Chapter 6.

3.3.2 Bone

Turkey carcasses and parts vary in presentation for bone as follows:

Bone code (data field 3a)	Category	Description
0	Not specified	
1	Bone-In	Product has no bones removed
2	Partially Boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed
4-9	Codes not used	

3.3.3 Skin

Turkey carcasses and parts are available for trade with skin (skin-on) or without skin (skinless). Skin options are:

Skin code (data field 3b)	Category	Description
0	Not specified	
1	Skin-On	Product with skin (Figure 1)
2	Skinless	Product with all skin removed (Figure 2)
3-9	Codes not used	



Figure 1: Whole Bird with Skin



Figure 2: Skinless Whole Bird

3.4 Refrigeration

Turkey carcasses and parts may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick⁵) deep frozen without ice glazing, or individually (quick⁵) deep frozen with ice glazing. Not all categories may be used by all regions.

Depending on refrigeration method used, tolerances for product weight to be agreed between the buyer and seller. It is the responsibility of the operator to ensure that ambient temperatures are such throughout the supply chain to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	Category	Description
1	Chilled	Internal product temperature maintained at not less than -1.5 °C or more than + 4.0 °C at all times following the post-slaughter chilling process.
2	Chilled, with Ice Added	Internal product temperature maintained at not less than -1.5 °C or more than +4.0 °C at all times following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice).
3	Chilled, with Dry Ice (CO ₂) Added ⁶	Internal product temperature maintained at not less than -1.5 °C or more than + 4.0 °C at all times following the post-slaughter chilling process and packed in a container with dry ice (CO ₂).
4	Lightly Frozen ⁷	Internal product temperature maintained at not less than -12.0 °C or more than -1.5 °C at all times after freezing.
5	Frozen	Internal product temperature maintained at -12 °C or less at all times after freezing.
6	Deep Frozen	Internal product temperature maintained at -18 °C or less at all times after freezing.
7	Individually	Product is individually frozen before packing and maintained at

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

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

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

	(Quick ⁵) Deep Frozen, without Ice Glazing	an internal temperature –18 °C or less at all times after freezing.
8	Individually (Quick ⁵) Deep Frozen, with Ice Glazing	Product is individually frozen before packing and maintained at an internal temperature –18 °C or less at all times after freezing. Ice glazing methodology and labeling terminology must be agreed between the buyer and seller. The methodology used and any weight pick-up due to ice glazing must be declared on the product description/label.
9	Other	Can be used to describe any other refrigeration agreed between buyer and seller

3.5 Production History

3.5.1 Traceability

The requirements concerning production history of production that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of products or batches of products at all relevant stages of production.

Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with 3.8.

3.5.2 Turkey category

Category code (data field 5)	Category	Description
0	Not specified	
1	Young turkeys	Hen and tom turkeys, usually under 8 months of age, that weigh 3.63 Kg (8 Lbs.) and up
2	Young hen turkeys	Young female turkeys, usually under 8 months of age, that generally weigh 3.62 – 8.17 Kg (8 – 18 Lbs.)
3	Young tom turkeys	Young male (stag) turkeys, usually under 8 months of age, that generally weigh 7.26 Kg (16 Lbs.) or more
4	Yearling turkeys	Fully mature hen and tom turkeys that are usually 8 to 15 months of age
5	Mature/Breeder turkeys	Mature hen and tom turkeys that are usually over 15 months of age
6	Mature/Breeder hen turkeys	Mature female turkeys that are usually over 15 months of age
7	Mature/Breeder tom turkeys	Mature male (stag) turkeys that are usually over 15 months of age
8	Code not used	
9	Other	

3.5.3 Production system

The purchaser may specify a production system. In any case the production has to be in conformity with the regulation in force in the **importing country**. If no such regulation exists the regulation of the exporting country shall be used.

Production system	Category ⁸	Description
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⁸ In order to indicate types of farming on the labelling, this should be conformed to relevant legislation of the importing country e.g.: European Union Regulation (EEC) No 1538/1991 for all categories except for organic for which Regulation (EC) No 1804/1999 applies (available at <http://europa.eu.int/eur-lex>).

code (data field 6)		
0	Not specified	
1	Conventional	Turkeys are raised in heated and either air-cooled or open-sided growing houses.
2	Free Range 1	Turkeys from slow maturing breeds raised with specified low density indoors and outdoors with unrestricted outdoor access for at least half of their total life. The feed must contain at least 70% cereals. The minimum slaughter age is 11 weeks.
3	Free-range 2	Turkeys are raised in heated and either air-cooled or open-sided growing houses with access to the outdoors
4	Pastured/pasture-raised	Turkeys are raised outdoors utilizing movable enclosures located on grass.
5	Organic ⁹	Production methods, which conform to the legislation of the importing country concerning organic production.
6-8	Codes not used	
9	Other	Can be used to describe 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 regulation in force in the **importing** country. If no such regulation exists the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	Description
00	Not specified
01	Conventional
02-09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free
17-29	Codes not used
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34-49	Codes not used
50	GP free
51	GP & GMO free
52-59	Codes not used
60	GMO free
61-98	Codes not used
99	Can be used to describe any other feeding system agreed between buyer and seller.

FM free Free from fish meal.

⁹ Organic production systems include specific feeding systems. The option “organic” is therefore not repeated under feeding system.

IAO free	Free from ingredients of animal origin.
GP free	Free from growth promoters.
GMO free	Free of products derived from genetically modified organisms.

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

3.5.5 Slaughter system

Slaughter system code (data field 10)	Category	Description
0	Not specified	
1	Conventional	Stunned prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4-8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller.

3.5.6 Chilling

The purchaser may specify chilling systems as indicated in the table below.

The following chilling systems may cause weight gain through technically unavoidable water retention. The product description/label must contain the percentage of water contained in the product if it exceeds the technological limits as defined in the legislation of the importing country. If such legislation does not exist those limits must be agreed between buyer and seller. The methods used for the determination of the water content must be agreed between buyer and seller.¹⁰

Chilling system code (data field 9)	Category	Description
0	Not specified	
1	Immersion chilled (no additives)	Product chilled by movement through contra-flowing cold water
2	Immersion chilled (additives)	Product chilled by movement through contra-flowing cold water containing anti-microbiological agents
3	Air chilled (no additives)	Product chilled by cold air
4	Air chilled (additives)	Product chilled by cold air containing anti-microbiological agents
5	Air-spray chilled (no additives)	Product chilled by cold air interspersed with fine water spray
6	Air-spray chilled (additives)	Product chilled by cold air interspersed with fine water spray containing anti-microbiological agents
7-8	Codes not used	
9	Other	Can be used to describe any other chilling system agreed between buyer and seller.

3.5.7 Anti-microbiological treatments

¹⁰ Relevant methods can be found at the following sites: article 9 of the E.U. Regulation (EEC) 1538/91(consolidated text available at : <http://europa.eu.int/eur-lex>).

The following treatments may take place before or after chilling. These can include physical, chemical or biological treatments either separately or in combination, meeting relevant legislation in the importing country.

Treatment code (data field 10)	Category	Description
0	Not specified	
1	Without any anti-microbial treatment	No anti-microbial treatment has been used.
2	With specified anti-microbial treatment(s)	The specific treatment(s) must be agreed upon between buyer and seller.
3-9	Codes not used	

3.6 Quality level

A quality level for carcasses or parts can be specified as follows:

Quality code (data field 11)	Category	Description
0	Not specified	The minimum conditions in Chapter 2 have to be complied with.
1	Quality Level #1	Product meets highest quality level ¹¹
2	Quality Level #2	Product meets second quality level ¹¹
3-8	Codes not used	
9	Other	Other quality level or system agreed between buyer and seller

3.7 Labeling information to be mentioned on or fixed to the marketing units of turkey carcasses and parts

3.7.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels on packed turkey carcasses and parts:

- Name of the product
- Health stamp / inspection stamp
- Sell-by / use-by date as required by each country
- Storage conditions: e.g., “Store at or below XX °C”
- Appropriate identification of packer, distributor or dispatcher
- Net weight in Kg (and optionally Lbs)
- Percentage of additional water conforming to para. 3.5.6

3.7.2 Other product claims

Other product claims may be listed on product labels as required by the importing country’s legislation, or at

¹¹ If used, the quality level should conform to relevant legislation of the importing country e.g.:

- European Union Reg. No. 1538/1991 (consolidated version) article 6 as available at <http://europa.eu.int/eur-lex>
- United States Classes, Standards, and Grades for Poultry AMS 70.200 et seq., as available at <http://www.ams.usda.gov/poultry/standards>

If such legislation does not exist, the definition of the quality level should be agreed between buyer and seller.

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.

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing

- Country 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.

- Production and feeding systems
- Processing/packaging date
- Quality/grade/classification
- Slaughtering procedures
- Chilling system

3.8 Provisions concerning conformity assessment requirements

The purchaser may request third-party conformity assessment of the product’s quality/grade/classification, purchaser-specified options of the standard, and/or animal identification. Individual conformity assessments or combinations may be selected as follows:

Quality/Grade/Classification Conformity Assessment (Quality): a third party examines and certifies that the product meets the quality level requested. The name of the third-party certifying authority and quality grade standard to be used must be designated as noted in 3.1.

Trade Standard Conformity Assessment (Trade Standard): a third party examines and certifies that the product meets the purchaser-specified options as specified in this trade standard, except for quality level. The name of the third-party certifying authority must be designated as noted in 3.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

Turkey or batch identification conformity assessment (turkey /batch ID): a third party certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 3.1.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Turkey /batch identification (turkey /batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and turkey /batch ID conformity assessment
6	Trade standard and turkey /batch ID conformity assessment
7	Quality, trade standard, and turkey /batch ID conformity assessment
8	Code not used
9	Other

4 UNECE CODE FOR PURCHASER REQUIREMENTS FOR TURKEY MEAT

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for turkey meat has 14 fields and 21 digits (2 digits unused)

and is a combination of the codes defined in chapter 3.

No.	Name	Section	Code Range
1	Species	3.2	00 – 99
2	Product/part	3.3.1/ 6	0 - 9999
3a	Bone	3.3.2-	0 – 9
3b	Skin	3.3.3	0 – 9
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Chilling	3.5.6	0 – 9
10	Anti-microbiological treatment	3.5.7	0 – 9
11	Quality	3.6	0 – 9
12	Field not used		0 – 9
13	Field not used		0 – 9
14	Conformity assessment	3.8	0 – 9

4.2 Example

The following example describes: a deep-frozen, whole young turkey with giblets that was organically grown and raised, with no fishmeal used in the feed, air chilled without additives, and without anti-microbial treatments. The turkey is of the highest quality and the quality and trade standard are to be certified by a company specified by the buyer.

This item has the following UNECE Turkey Meat Code: **7110111611001121004**

No.	Name	Requirement	Value
1	Species	Turkey	71
2	Product/part	Whole Bird	0101
3a	Bone	Bone-In	1
3b	Skin	Skin-On	1
4	Refrigeration	Deep Frozen	6
5	Category	Young Turkey	1
6	Production system	Organic	1
7	Feeding system	Fish Meal Free	00
8	Slaughter system	Not Specified	1
9	Chilling	Air Chilled, No Additives	1
10	Anti-microbiological treatment	No Anti-Microbial Treatments Used	2
11	Quality	Highest Quality	1
12	Field not used	-	0
13	Field not used	-	0
14	Conformity assessment	Quality and Trade Standard Conformity Assessment	4

5 PROVISIONS CONCERNING PACKING, STORAGE, AND TRANSPORT

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and in particular the thermal condition of the turkey carcasses and parts (chilled or frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions

of the Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP).

5.1 Piece weight

A “piece” is a whole bird, a bird cut into pieces, or a part from a bird as specified by the product description. The weight can also be indicated as a weight range. In this case the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Buyer and seller may agree on individual product piece weight as follows:

Piece weight code (data field P1)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

5.2 Primary packaging

The primary packaging is in direct contact with the product and is used to segregate the product into consumer- or institutional-sized units, and is placed inside a shipping container during transport. One or more pieces may be enclosed in a primary packaging. The primary packaging may be specified as follows:

Primary packaging code (data field P2)	Category	Description
00	Not specified	
01	Plastic Bag	Packaging made from flexible, plastic film to enclose product that is closed by commercial methods. A plastic-film liner in a box is considered part of the shipping container and not an internal package.
02	Plastic Bag, Vacuum packaged	A plastic bag or other similar material that adheres to the product through the removal of air by vacuum and a heat-sealing closure.
03	Plastic Bag, Resealable	A plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed.
04	Plastic Bag, with Modified Atmosphere	A plastic bag or other similar material that is filled with a gas and sealed to assist in maintaining product quality.
05	Bubble Pack, Portion Control	A plastic bag or other similar material that is used to enclose individual servings of product.
06	Tray Pack	A flat bottom, tray-shaped container made of polystyrene or other similar plastic material. Product is placed in the tray and then over-wrapped with a plastic film that encloses the product. A moisture-absorbing pad may be placed in the tray under the product to absorb excess moisture
07	Tray Pack, with Modified Atmosphere	A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad, then over-wrapped with a plastic film that encloses the tray and the product, and gas is added and the package sealed to assist in maintaining product quality
08	Cup/Tub	Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure.
09	Carton	A paper container that holds product and is packed inside a packing container. The carton may: (1) have an impregnated and/or coated wax surface, or (2) be lined with a plastic-film or other polyethylene bag. The carton is closed using commercial methods. If selected, the purchaser must also specify the type of packing container into which the carton is placed
10-97	Codes not used	
98	Not packaged	Product is not packaged into consumer- or institutional-sized units, (e.g., product is packed directly in a packing container such as a returnable plastic

		container, lined box, or bulk bin).
99	Other	

5.3 Consumer labeling

Consumer labeling of the primary package may be specified as follows:

Consumer labeling code (data field P3)	Category/Description
0	Not specified
1	Labeled: consumer labels shall be present on packages. They must be in accordance with the requirements of the country of destination.
2	Not labeled
3-9	Codes not used

5.4 Weight of the primary package

The weight of the primary package is the sum of the weight of the pieces contained, as defined in 5.1. The weight can also be indicated as a weight range. In this case the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Primary package weight code (data field P4)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

5.5 Secondary packaging

Secondary packagings are used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. Secondary packages must be labeled in accordance with the requirements of the country of destination. Secondary packagings may be specified as follows:

Secondary packing code (data field P5)	Category	Description
0	Not specified	
1	Box, Unlined and Unwaxed	Container made from corrugated paper. Closed using tape, straps, or other commercially acceptable methods
2	Box, Lined and Unwaxed	Corrugated paper container that has a plastic-film bag lining the inside of the container. Closed using tape, straps, or other commercially acceptable methods
3	Box, Unlined and Waxed	Corrugated paper box impregnated and/or coated with wax to waterproof the container. Closed using tape, straps, or other commercially acceptable methods
4	Container, Returnable	Container or "tote" made of plastic or other authorized material that is recovered by the processor after delivery.
5	Bulk Bin, Non-Returnable	Large corrugated paper container that is not recovered by the processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag.
6	Bulk Bin, Returnable	Large container made of plastic or other authorized material that is recovered by the processor after delivery.

Secondary packing code (data field P5)	Category	Description
7-8	Codes not used	
9	Other	

5.6 Secondary package weight

Secondary package weight is specified in kilograms as five digits with one decimal place (0000.0 kg.). Secondary package weight tolerances and weight ranges to be determined by the buyer and seller as noted in 5.1.

Secondary package weight code (data field P6)	Category/Description
00000	Not specified
00001-99999	Specify five-digit piece weight (0000.0) in kilograms

5.7 Poultry meat packaging and packing coding format

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

Data field	Description	Section	Code range
P1	Piece Weight	5.1	0-9
P2	Primary Packaging	5.2	00-99
P3	Primary Package Labeling	5.3	0-9
P4	Primary Package Weight	5.4	0-9
P5	Secondary packaging	5.5	0-9
P6	Secondary package Weight	5.6	00000-99999

6. CARCASSES AND PARTS DESCRIPTIONS

6.1 Multilingual index of products

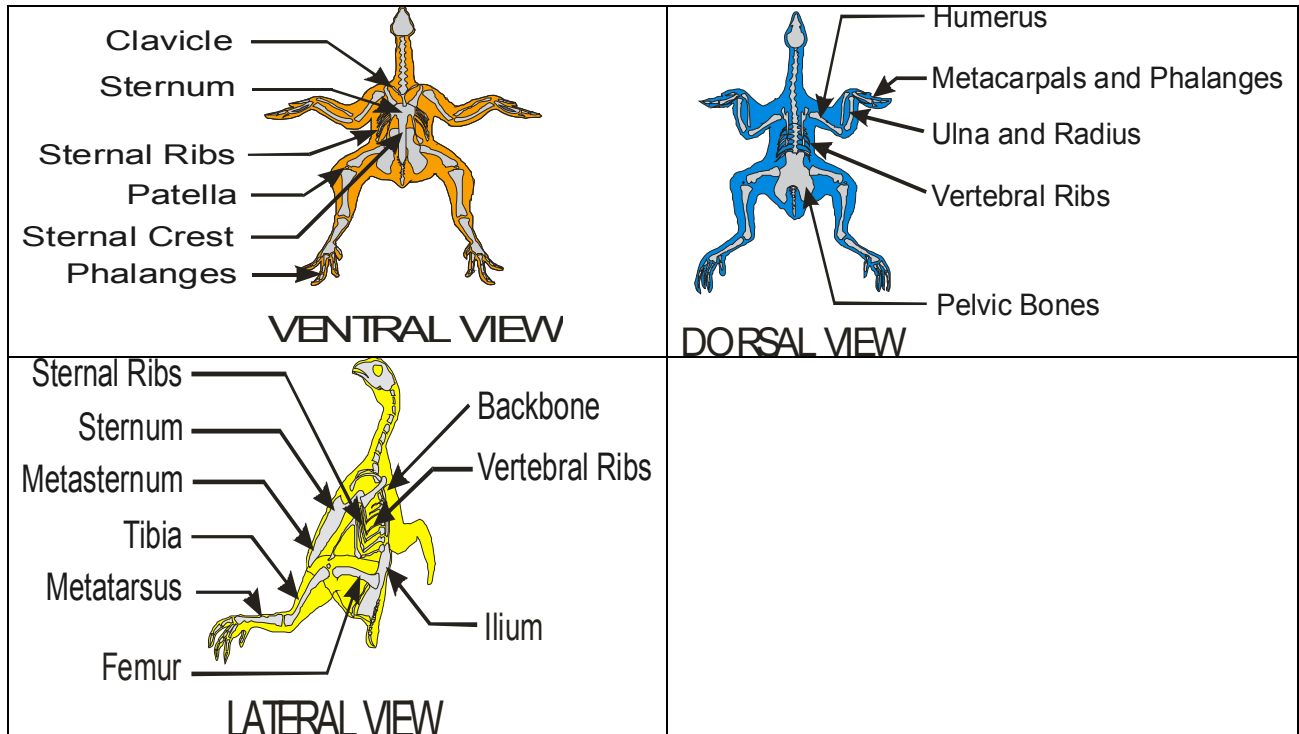
English	Item	Page	French	Russian	Spanish
Whole Bird	0101		Poulet entier	Тушка	Pollo entero
Whole Bird w/out Giblets (W.O.G.)	0102		Poulet entier sans abats	Тушка без потрохов	Pollo entero sin menudencias
Back Half	0401				
Back Half without Tail	0402				
Bone-in Whole Breast with back, ribs and wings (Front Half)	0601				
Bone-in Whole Breast with back, ribs and first segment wings	0602				
Bone-in Whole Breast with back, ribs and boneless first segment wing meat	0603				
Bone-in Whole Breast with back and ribs	0604				
Bone-in Whole breast without back, with ribs and wings	0611				
Bone-in Whole Breast without back, with ribs and first segment wings	0612				
Bone-in Whole Breast without back, with ribs and boneless first segment wing meat	0613				
Bone-in Whole Breast without back, with ribs	0614				
Whole Breast without back or ribs, with tenderloins	0615				
Boneless Whole Breast without back, ribs or tenderloins	0616				
Bone-in Split Breast with back portion, ribs, and wing	0701				
Bone-in Split Breast with back portion, ribs, and first segment wing	0702				
Bone-in Split breast with back portion, ribs, and boneless first segment wing	0703				
Bone-in Split Breast with back and ribs	0704				
Bone-in Split Breast with back, without ribs	0705				
Boneless Split Breast without back or ribs,	0711				

English	Item	Page	French	Russian	Spanish
with tenderloin					
Boneless Split Breast without back, rib meat and tenderloin	0712				
Tenderloin with tendon	0801				
Tenderloin with tendon clipped	0802				
Leg Quarter	0901				
Leg Quarter without tail	0902				
Whole Leg	1001				
Thigh	1101				
Bone-in Thigh with back portion	1102				
Trimmed Thigh	1103				
Drumstick	1201				
Boneless Drumstick with tendon partially removed	1203				
Boneless Drumstick with tendon removed	1204				
Whole Wing	1301				
First and Second Wing segment	1302				
Second and Third Wing segment	1303				
Wing Drummette	1304				
Second segment Wing	1305				
Third segment Wing	1306				
First and Second segment Wings	1307				
Tails	1501				
Neck	1601				
Processed Paws	1801				
Processed Feet	1802		Pattes préparées	Обработанные лапки	Patas largas procesadas
Unprocessed Paws	1803		Parties inférieures de pattes non préparées	Необработанные плюсны ног	Patas sin procesar
Unprocessed Feet	1804		Pattes non préparées	Необработанные лапки	Patas largas sin procesar
Processed Gizzards	1901				
Butterfly-cut Gizzards	1902		Gésiers, coupe en papillon	Мускульные желудки в горизонтальной разделке	Panzas, corte mariposa
Partially Processed Gizzards	1903				
Livers	2001		Foies	Печенка	Hígados
Hearts, Cap-off	2101		Cœurs, sans «coiffe»	Сердце, без вершины	Corazones sin casquete
Hearts, Cap-on	2102		Cœurs, avec «coiffe»	Сердце, с вершиной	Corazones con casquete
Testes	2201		Testicules	Яичники	Testículos
Breast Skin	2301		Peau de poitrine	Кожа грудки	Piel de la pechuga
Thigh/Leg Skin	2302		Peau de haut de cuisse/cuisse	Кожа бедра/ноги	Piel del muslo y la pierna
Body Skin	2303		Peau de corps	Кожа тушки	Piel del cuerpo
Breast Skin (Pattern)	2304				
Defatted Pattern Breast Skin	2305				

English	Item	Page	French	Russian	Spanish
Neck Skin	2306				
Abdominal Fat	2401		Graisse abdominale	Брюшной жир (почечный жир)	Grasa abdominal
2-Product Combinations	4001		Combinaison de deux produits	Набор из двух продуктов	Combinación de dos productos
3-Product Combinations	4002		Combinaison de trois produits	Набор из трех продуктов	Combinación de tres productos
4-Product Combinations	4003		Combinaison de quatre produits	Набор из четырех продуктов	Combinación de cuatro productos
Mechanically Separated Turkey (MST) over 20% fat	5001				
Mechanically Separated Turkey (MST) 15-20% fat	5002				
Mechanically Separated Turkey (MST) under 15% fat	5003				
Mechanically Separated Turkey (MST) without skin under 15% fat	5004				
Ground Turkey 30% Fat or less	5201				
Ground Turkey 20% Fat or less	5202				
Ground Turkey 10% Fat or less	5203				
Ground White Turkey Meat 10% Fat or less	5204				
Ground Dark Turkey Meat 20% Fat or less	5205				
Ground Turkey Patties/Burgers 30% Fat or less	5211				
White Turkey Trimmings	6001				
Breast Trimmings	6002				
Wing Trimmings	6003				
Dark Trimmings	6004				
Thigh Trimmings	6005				
Drumstick Trimmings	6006				
Scapula Meat	6011				
Ilium Meat (Oyster)	6012				
Intestines (Chitterlings)	6015				
Tendons (Straps)	6021				

6.2 Turkey Skeletal Diagram Explanation

Two of the three skeletal diagrams of a whole turkey shown below are used to illustrate the composition of each poultry product. These three diagrams show the major bones of the turkey in dorsal or back view (in blue), ventral or breast view (in orange), and lateral or side view (in yellow). The shaded areas of views for the particular product represents the portion and muscles of the turkey included in that product.



6.3 Turkey Meat Parts

0101 WHOLE BIRD

A “whole bird” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts.

0102 WHOLE BIRD WITHOUT GIBLETS (W.O.G.)

A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present.

0401 BACK HALF

A “back half” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail.

0402 BACK HALF WITHOUT TAIL

A “back half without tail” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.

0601 BONE-IN WHOLE BREAST WITH BACK, RIBS AND WINGS (FRONT HALF)

A “bone-in whole breast with back, ribs, and wings” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The neck skin is removed. The bone-in whole breast with back, ribs, and wings consists of a full breast with the adjacent back portion and both wings attached.

0602 BONE-IN WHOLE BREAST WITH BACK, RIBS AND FIRST WING SEGMENTS

A “bone-in whole breast with back, ribs, and first segment wings” is produced by cutting a whole bird without giblets (710102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The wings are cut between the first and second segment joints leaving the first segment wings attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast with back, ribs, and first segment wings consists of a full breast with the adjacent back portion and both first segment wings attached.

0603 BONE-IN WHOLE BREAST WITH BACK, RIBS AND BONELESS FIRST SEGMENT WING

A “bone-in whole breast with back, ribs, and boneless first segment wing meat” is produced from a bone-in whole breast with back, ribs, and first segment wings (710602), and removing the bones from the first segment wings (humerus). The neck skin is removed. The bone-in whole breast with back, ribs, and boneless first segment wing meat consists of a full breast with the adjacent back portion and the boneless first segment wing meat is attached.

0604 BONE-IN WHOLE BREAST WITH BACK AND RIBS

A “bone-in whole breast with back and ribs” is produced from a bone-in whole breast with back, ribs, and wings (710601), and removing the wings. The neck skin is removed. The bone-in whole breast with back and ribs consists of a full breast with the adjacent back portion and the ribs are attached.

0611 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS, AND WINGS

A “bone-in whole breast without back, with ribs and wings” is produced from a bone-in whole breast with back, ribs, and wings (710601) and separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The bone-in whole breast without back, with ribs and wings consists of the entire breast without the back and the ribs and wings are attached.

0612 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND FIRST WING SEGMENTS

A “bone-in whole breast without back, with ribs and first segment wings” is produced from a bone-in whole breast without back, with ribs and wings (710611) and cutting the wings between the first and second joints leaving the first wing segment attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast without back, with ribs and first segment wings consists of the entire breast without the back and the ribs and both first segment wings are attached.

0613 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND BONELESS FIRST SEGMENT WING MEAT

A “bone-in whole breast without back, with ribs and boneless first segment wings” is produced from bone-in whole breast without back, with ribs and first segment wings (710612) and removing the bone from the first wing segment (humerus). The neck skin is removed. The bone-in whole breast without back, with ribs and boneless first segment wings consists of the entire breast without the back and the ribs and boneless first segment wing meat are attached.

0614 BONE-IN WHOLE BREAST WITHOUT BACK WITH RIBS

A “bone-in whole breast without back, with ribs” is produced from a bone-in whole breast without back,

with ribs and wings (710611), and removing the wings. The neck skin is removed. The bone-in whole breast without back, with ribs consists of the entire breast without the back and the ribs and tenderloins are attached.

0615 WHOLE BREAST WITHOUT BACK OR RIBS, WITH TENDERLOINS

A "whole breast without back or ribs, with tenderloins" is produced from a bone-in whole breast without back, with ribs and wings (710611), and removing the ribs and wings. The bones (as applicable) and neck skin are removed. The whole breast without back or ribs, with tenderloins consists of an entire breast without the back, ribs or wings and the tenderloins are attached.

0616 BONELESS WHOLE BREAST WITHOUT BACK, RIBS, OR TENDERLOINS

A "boneless whole breast without back, ribs, or tenderloins" is produced from a bone-in whole breast without back, with ribs and wings (710611), and removing the wings. The bones, tenderloins, and neck skin are removed. The boneless whole breast without back, ribs, or tenderloins consists of intact boneless breast meat.

0701 BONE-IN SPLIT BREAST WITH BACK, RIBS, AND WING

A "bone-in split breast with back portion, ribs, and wing" is produced by cutting a bone-in whole breast with back, ribs, and wings (710601) into two approximately equal portions along the center of the sternum. The bone-in split breast with back, ribs, and wing consists of one-half of a whole breast with the back, ribs, wing, tenderloin, and bones are attached.

0702 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS AND FIRST SEGMENT WING

A "bone-in split breast with back portion, ribs, and first segment wing" is produced by cutting a bone-in whole breast with back, ribs, and first segment wings (710602) into two approximately equal portions along the center of the sternum. The bone-in split breast with back portion, ribs, and first segment wing consists of one-half of a bone-in whole breast with back portion and the ribs and first segment wing are attached.

0703 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS, AND BONELESS FIRST SEGMENT WING

A "bone-in split breast with back portion, ribs, and boneless first segment wing" is produced by cutting a bone-in whole breast with back, ribs, and boneless first segment wing (710603) into two approximately equal portions along the center of the sternum. The bone-in split breast with back portion, ribs, and boneless first segment wing consists of one-half of a whole breast with back and the ribs and boneless first segment wing are attached.

0704 BONE-IN SPLIT BREAST WITH BACK PORTION AND RIBS

A "bone-in split breast with back portion and ribs" is produced by cutting a bone-in split breast with back, ribs, and wing (710701) and removing wing. The bone-in split breast with back portion and ribs consists of one-half of a whole breast with the back, and the ribs, tenderloin, and bones are attached.

0705 BONE-IN SPLIT BREAST WITH BACK PORTION, WITHOUT RIBS

A "bone-in split breast with back portion, without ribs" is produced by cutting a bone-in whole breast with back, ribs, and wings (710601) into two approximately equal portions along the center of the sternum. The ribs and wings are removed. The bone-in split breast with back portion, without ribs consists of one-half of a bone-in whole breast with the back and the ribs are removed.

0711 BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITH TENDERLOIN

A "boneless split breast without back portion or rib meat, with tenderloin" is produced by cutting a bone-in whole breast without back, with ribs and wings (710611) into two approximately equal portions along the

center of the sternum and removing the ribs, wings, and bones. The boneless split breast without back portion or rib meat, with tenderloin consists of one-half of a boneless whole breast without back or rib meat and the tenderloin is attached.

0712 BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITHOUT TENDERLOIN

A "boneless split breast without back portion or rib meat, without tenderloin" is produced by cutting a bone-in whole breast without back, with ribs and wings (710611) into two approximately equal portions along the center of the sternum and removing the ribs, wings, bones, and tenderloin. The boneless split breast without back portion, tenderloin or rib meat consists of one-half of a whole breast without back, tenderloin or rib meat.

0801 TENDERLOIN WITH STRAP (INNER FILLET)

A "tenderloin" is produced by separating the inner pectoral muscle from the breast and the sternum. The tenderloin consists of a single intact muscle with the embedded tendon.

0802 TENDERLOIN WITH TENDON CLIPPED (CLIPPED TENDERLOIN, INNER FILLET)

A "tenderloin with tendon clipped" is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The tenderloin with tendon clipped consists of a single intact muscle.

0803 TENDERLOIN WITH TENDON REMOVED (DESTRAPPED TENDER, INNER FILLET)

A "tenderloin with tendon removed" is produced by separating the inner pectoral muscle from the breast and the sternum. The tendon is removed. The tenderloin with tendon removed consists of a single intact muscle.

0901 LEG QUARTER

A "leg quarter" is produced by cutting a back half (710401) along the center of the backbone into two approximately equal parts. The leg quarter consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, abdominal fat, and tail.

0902 LEG QUARTER WITHOUT TAIL

A "leg quarter without tail" is produced by cutting a back half without tail (710402) along the center of the backbone into two approximately equal parts. The leg quarter without tail consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, and abdominal fat.

1001 WHOLE LEG

A "whole leg" is produced by separating a leg from a back half (710401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick attached.

1101 UNTRIMMED THIGH

An "untrimmed thigh" is produced by cutting a whole leg (711001) at the joint between the tibia and the femur. The drumstick and patella are removed. The untrimmed thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

1102 BONE-IN THIGH WITH BACK PORTION

A “bone-in thigh with back portion” is produced by cutting a leg quarter (710901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The bone-in thigh with back portion consists of the thigh, attached back portion, and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.

1103 TRIMMED THIGH

A “trimmed thigh” is produced by cutting a whole leg (711001) at the joint between the tibia and the femur. The drumstick, patella, and nearly all visible fat are removed. The trimmed thigh consists of the thigh. The meat adjacent to the ilium (oyster meat) may or may not be present.

1201 BONE-IN DRUMSTICK

A “drumstick” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the drumstick and patella.

1203 BONELESS DRUMSTICK WITH TENDON PARTIALLY REMOVED

A “boneless drumstick meat with tendon partially removed” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon partially removed consists of the drumstick meat with a portion of the tendon attached.

1204 BONELESS DRUMSTICK WITH TENDON REMOVED

A “boneless drumstick meat with tendon removed” is produced by cutting a whole leg (711001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon removed consists of the drumstick meat.

1301 WHOLE WING

A “whole wing with or without tip” is produced by cutting the wing from a whole bird without giblets (710102) at the joint between the humerus and the backbone. The whole wing consists of the first segment (drummette) containing the humerus that attaches the wing to the body, and second segment (flat) containing the ulna and radius. The third segment (tip) containing the metacarpals and phalanges may or may not be present.

1302 FIRST AND SECOND SEGMENT WING

A “first and second segment wing” is produced by cutting a whole wing (711301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat) attached.

1303 SECOND AND THIRD SEGMENT WING

A “second and third segment wing” is produced by cutting a whole wing (711301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).

1304 FIRST SEGMENT WING (WING DRUMMETTE)

A “first segment wing” is produced by cutting a whole wing (711301) between the first and second segments. The second and third segments (flat and tip) are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.

1305 SECOND SEGMENT WING (MID-JOINT)

A “second segment wing” is produced by cutting a whole wing (711301) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.

1306 THIRD SEGMENT WING (WING TIP)

A “third segment wing” is produced by cutting a whole wing (711301) between the second and third segments. The first and second segments (drummette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

1307 FIRST SEGMENT AND SECOND SEGMENT WINGS

A “first segment and second segment wings” are produced by cutting a whole wing (711301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments (drummette and flat). First segment and second segment wings consists of approximate equal numbers of first and second segments packaged together.

1501 TAILS

A “tail without an oil gland” is produced by cutting the carcass between the joint connecting the vertebrae (back bones) and the coccygeal vertebra (tail bones). The carcass and oil gland are removed. The tail without oil gland consists of the tail bones with attached meat and skin.

1601 NECK

The “neck” is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and skin.

1801 PROCESSED PAWS

A “processed paw” is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nails, thin yellow epidermal skin covering the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.

1802 PROCESSED FEET

A “processed foot” is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nails and thin yellow epidermal skin covering the foot may or may not be removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.

1803 UNPROCESSED PAWS

An “unprocessed paw” is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.

1804 UNPROCESSED FEET

An “unprocessed foot” is produced by cutting a carcass leg at the joint between the metatarsus and the tibia.

The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nails and thin yellow epidermal skin covering the foot are not removed.

1901 PROCESSED GIZZARDS

The “gizzard” is removed from a carcass body cavity. Gizzards are cut by hand to process by removing the inner lining and contents. Fat and other adhering organs are removed. The hand-processed, butterfly-cut gizzard consists of an irregularly shaped portion of the enlarged muscular portion of the digestive canal.

1902 BUTTERFLY-CUT GIZZARDS

The “gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The mechanically-processed, butterfly-cut gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

1903 PARTIALLY PROCESSED GIZZARDS

The “gizzard” is removed from a carcass body cavity. Portions of the inner lining and contents, fat, or other adhering organs may remain within or attached to the gizzard. The partially processed gizzard consists of an irregularly shaped muscle or pieces of the enlarged muscular portion of the digestive canal.

2001 LIVERS

The “liver” is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.

2101 HEARTS, CAP-OFF

The “heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood .

2102 HEARTS, CAP-ON

The “heart” is removed from a carcass body cavity. Fat attached to the heart and the pericardial sac are removed. The cap-on heart consists of a muscular organ that circulates blood.

2201 TESTES

“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male turkey reproductive organs.

2301 BREAST SKIN

“Breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. The neck skin is not present.

2302 THIGH/LEG SKIN

“Thigh/leg skin” consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.

2303 BODY SKIN

“Body skin” consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

2304 BREAST SKIN (PATTERN)

“Pattern breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole

breast, or split breast. The neck skin is not present.

2305 DEFATTED PATTERN BREAST SKIN

“Defatted pattern breast skin” consists of the exterior layer of tissue that encloses the breast area of a carcass, whole breast, or split breast. Nearly all visible fat is removed. The neck skin is not present.

2306 NECK SKIN

“Neck skin” consists of the exterior layer of tissue that encloses the neck area of a carcass.

2401 ABDOMINAL (LEAF) FAT

“Abdominal fat” consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

4001 2-PRODUCT COMBINATIONS

A “two-product combination” consists of two turkey parts (e.g., drumsticks and thighs) or products (e.g., gizzards and livers) that are packaged together or packed in the same package or shipping container.

4002 3-PRODUCT COMBINATIONS

A “three-product combination” consists of three turkey parts (e.g., drumsticks, thighs, and wings) or products (e.g., necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.

4003 4-PRODUCT COMBINATIONS

A “four-product combination” consists of four turkey parts (e.g., breast, drumsticks, thighs, and wings) or products (e.g., necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.

5001 MECHANICALLY SEPARATED TURKEY OVER 20% FAT

“Mechanically separated turkey, over 20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, over 20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 20 percent.

5002 MECHANICALLY SEPARATED TURKEY 15-20% FAT

“Mechanically separated turkey, 15-20% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, 15-20% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat greater than 15 percent and less than 20 percent.

5003 MECHANICALLY SEPARATED TURKEY UNDER 15% FAT

“Mechanically separated turkey, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The kidneys and sex glands may or may not be removed prior to mechanical separation. Mechanically separated turkey, under 15% fat, consists of meat and skin that is paste-like in consistency with the percentage of fat 15 percent or less.

5004 MECHANICALLY SEPARATED TURKEY WITHOUT SKIN UNDER 15% FAT

“Mechanically separated turkey without skin, under 15% fat” is produced by mechanically separating the meat from the bones of carcasses or parts. The skin, kidneys, and sex glands are removed prior to mechanical separation. Mechanically separated turkey without skin, under 15% fat, consists of meat that is paste-like in consistency with the percentage of fat less than 15 percent.

5201 GROUND TURKEY 30% FAT OR LESS

“Ground turkey, 30% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The kidneys and sex glands are removed prior to grinding. Ground turkey, 30% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 30 percent.

5202 GROUND TURKEY 20% FAT OR LESS

“Ground turkey, 20% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The kidneys and sex glands are removed prior to grinding. Ground turkey, 20% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 20 percent.

5203 GROUND TURKEY 10% FAT OR LESS

“Ground turkey, 10% fat or less” is produced by grinding white, dark, and trim meat from carcasses or parts. The kidneys, sex glands, and skin are removed prior to grinding. Ground turkey, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.

5204 GROUND WHITE TURKEY MEAT 10% FAT OR LESS

“Ground white turkey meat, 10% fat or less” is produced by grinding white turkey meat (breast, wing, tenderloin, scapula, and/or trim meat) from carcasses or parts. No kidneys, sex glands, or skin are added. Ground white turkey meat, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.

5205 GROUND DARK TURKEY MEAT 20% FAT OR LESS

“Ground dark turkey meat, 20% fat or less” is produced by grinding dark turkey (thigh, drumstick, and/or dark trim) meat from carcasses or parts. No kidneys, sex glands, or skin are added. Ground dark turkey meat, 20% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 20 percent.

5211 GROUND TURKEY PATTIES/BURGERS 30% FAT OR LESS

“Ground turkey patties/burgers, 30% fat or less” is produced by grinding white meat, dark meat, trim meat, and skin from carcasses or parts. The meat is then pressed and formed into round or square shaped patties/burgers portions. No kidneys or sex glands are added. Ground turkey patties/burgers, 30% fat or less, consists of round or square portions of ground turkey with the percentage of fat less than or equal to 30 percent.

6001 WHITE TURKEY TRIMMINGS

“White turkey trimmings” are produced by removing small portions of white turkey meat from the breast, wing, tenderloin, and/or scapula of carcasses or parts. The bones are removed. The white turkey trimming consists of random size pieces of boneless white meat.

6002 BREAST TRIMMINGS

“Breast trimmings” are produced by removing small portions of breast meat from breasts from carcasses or parts. The bones are removed. The breast trimming consists of random size pieces of boneless breast meat.

6003 WING TRIMMINGS

“Wing trimmings” are produced by removing small portions of wing meat from wings from carcasses or parts. The bones are removed. The wing trimming consists of random size pieces of boneless wing meat.

6004 DARK TRIMMINGS

“Dark turkey trimmings” are produced by removing small portions of dark turkey meat from the legs, thighs, and/or drumsticks of carcasses or parts. The bones are removed. The dark turkey trimming consists of random size pieces of boneless dark meat.

6005 THIGH TRIMMINGS

“Thigh trimmings” are produced by removing small portions of thigh meat from thighs from carcasses or parts. The bones are removed. The thigh trimming consists of random size pieces of boneless thigh meat.

6006 DRUMSTICK TRIMMINGS

“Drumstick trimmings” are produced by removing small portions of drumstick meat from drumsticks from carcasses or parts. The bones are removed. The drumstick trimming consists of random size pieces of boneless drumstick meat.

6011 SCAPULA MEAT

“Scapula meat” is produced by removing the meat attached to the scapula bone (shoulder blade). No bones are present. The scapula meat consists of boneless white meat.

6012 ILIUM (OYSTER) MEAT

“Ilium meat” consists of the boneless dark meat adjacent to the ilium bone.

6015 INTESTINES (CHITTERLINGS)

The “intestines” are produced by removing the digestive tube from the carcass. The intestines consist of the alimentary canal, which extends from the stomach to the anus, and assists in digestion, food absorption, and waste removal.

6021 TENDONS

The “tendon” consists of soft elastic, band-like material embedded between the breast and the tenderloin. Small pieces of meat may be attached.

ANNEX I

ADDRESSES

United Nations Economic Commission for Europe (UNECE)	Trade Development and Timber Division Agricultural Standards Unit Palais des Nations, Office 432 CH – 1211 Geneva 10, SWITZERLAND Tel: +41 22 917 2450 Fax: +41 22 917 0629 agristandards@unece.org
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	http://www.unece.org/trade/agr
United States Department of Agriculture (USDA)	<p>Agricultural Marketing Service Livestock and Seed Program 1400 Independence Ave., S.W. Washington D.C. 20250 0249 UNITED STATES</p> <p>Tel: +1 202 720 5705 Fax: +1 202 720 3499 Barry.Carpenter@usda.gov http://www.ams.usda.gov</p>
AUS-MEAT Ltd	<p>9 Buchanan Street South Brisbane 4101 Queensland AUSTRALIA</p> <p>Tel: +61 7 3247 7200 Fax: +61 7 3247 7222 ausmeat@ausmeat.com.au http://www.ausmeat.com.au</p>
All Russian Research Institute for the Poultry Industry	<p>Rzhavki Village 141552, district of Solnechnogorski, Region of Moscow Tel. : 095 535 15 38 Fax : 095 534 47 12</p> <p>VNII Ptitsepererabatyvayuschei Promychnosti P/o Rzhavki 141552, district de Solnechnogorski, région de Moscou, Russie Tél. : 095 535 15 38 Fax : 095 534 47 12 Mail : vniipp@orc.ru</p>
EAN International	<p>145 rue Royale B-1000 Brussels BELGIUM</p> <p>Tel: +32-2-227 10 20 Fax: +32-2-227 10 21 info@ean.be http://www.ean-int.org</p>
Uniform Code Council (UCC)	<p>Princeton Pike Corporate Centre 1009 Lenox Drive, suite 202 Laurenceville New Jersey 08648 UNITED STATES</p> <p>Tel: +1-609-620 0200 Fax:+1-609-620 1200</p>

ANNEX II

EAN•UCC CODIFICATION SYSTEM

Purpose of the EAN•UCC System

The system is widely used in the world to enhance communication between buyers and sellers and third party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by EAN International, together with national EAN coding authorities around the world, and by the Uniform Code Council (UCC) in the USA and Canada.

The system is designed to overcome the limitations of using company, industry or country specific coding systems and to make trading more efficient and responsive to trading partners. The use of the EAN•UCC System improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying goods, services and locations.

It is also used in electronic data interchange (EDI). EAN/UCC codes can be represented by data carriers (e.g. bar code symbols) to enable electronic reading wherever required in the trading process.

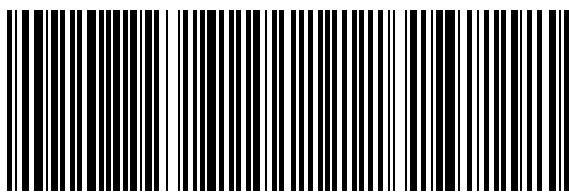
The EAN•UCC System also provides a global language of traceability by means of multi-industry standards for identification and communication for products, services and locations. They may be used by organizations for traceability purposes across the supply chain to track and trace meat products between the farm and retail outlets. More information about the EAN•UCC System is available from the addresses in Annex I.

Use of the UNECE Ovine code in the EAN•UCC system

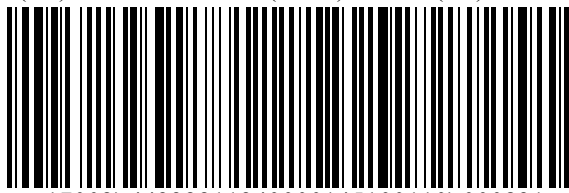
EAN•UCC system uses Application Identifiers as prefixes to identify the meaning and format of the data that follows it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE code defined in section 4.1 has been assigned the EAN•UCC Application Identifier (**7002**) in the UCC/EAN -128 standard.

Example 1:



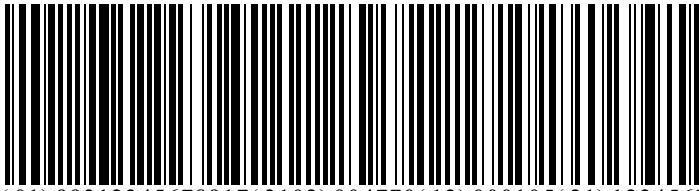
(01)91234567890121(3102)000076(15)990801



(7002)44932211340000145100(10)000831

- (01) Global Trade Item Number (GTIN)
- (3102) Net Weight, kilograms
- (7002) UNECE Standard code
- (15) Use by date
- (10) Batch number

Example 2:



(01)99312345678917(3102)004770(13)000105(21)12345678

- (01) Global Trade Item Number (GTIN)
- (3102) Net Weight, kilograms
- (13) Slaughter/Packing Date
- (21) Serial Number

Other data, such as the UNECE Ovine Code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI - EANCOM8 messages).

Application of the system in practice

[Associated pictures are to be included in the final document as in bovine standard]

- (1) The customer orders, using the UNECE Standard for Ovine Carcasses and Cuts coding scheme.

[picture]

- (2) On receipt of the order, the supplier translates the UNECE codes into its own trade item codes (i.e., Global Trade Item Number).

[picture]

- (3) The supplier delivers the order to the customer. The goods are marked with the UCC/EAN-128 bar code standard.

[picture]

- (4) The customer receives the order and the UCC/EAN-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

[picture]

- (5) The physical flow of goods, marked with EAN.UCC standards, may be linked to the information flow using electronic data interchange (EDI – EANCOM® messages).

[picture]