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Item 6 of the provisional agenda

**PROPOSAL FOR A UNECE STANDARD
FOR TURKEY MEAT - CARCASSES AND PARTS*
Chapters 1 - 5**

Note by the secretariat: The delegation of the United States has prepared a draft text for a new UNECE Standard for Turkey Meat. This document contains chapters 1-5 and should be read together with chapter 6 contained in 2005/9

* This document has been submitted after the deadline by the delegation of the United States of America.

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

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.

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

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 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

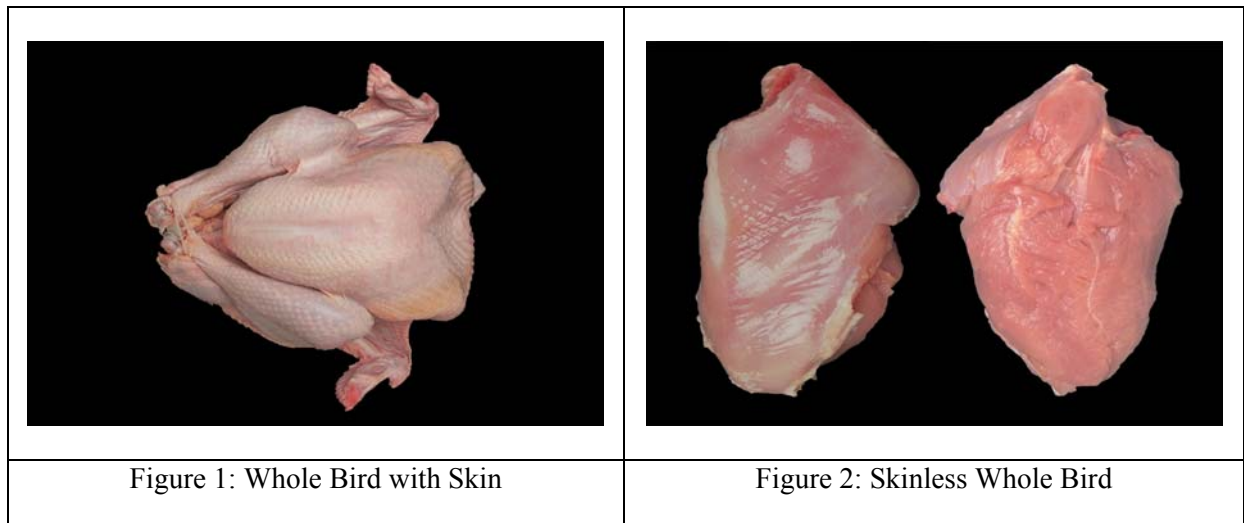
Turkey carcasses and parts are available for trade with skin (skin-on) or without skin (skinless). Skin options are:

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).

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	



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. (a)
2	Chilled, with Ice Added (b)	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). (a)

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.

(a) -2,0 °C in EU

(b) Not permitted in EU

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). (a)
4	Lightly Frozen ⁷ (b)	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 (Quick ⁵) Deep Frozen, without Ice Glazing	Product is individually frozen before packing and maintained at an internal temperature -18 °C or less at all times after freezing.
8	Individually (Quick ⁵) Deep Frozen, with Ice Glazing (b)	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 (b)	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 weight 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 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.

(a) -2,0 °C in EU

(b) Not permitted in EU

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 code (data field 6)	Category ⁸	Description
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 <i>(c)</i>
4	Pastured/pasture-raised	Turkeys are raised outdoors utilizing movable enclosures located on grass. <i>(d)</i>
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.

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>).

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

(c) method of free-range2 is not admitted in EU

(d) max 35 kg per square metre inside the buildings

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.

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) (d)	Product chilled by movement through contra-flowing cold water containing anti-microbiological agents (d)
3	Air chilled (no additives)	Product chilled by cold air
4	Air chilled (additives) (d)	Product chilled by cold air containing anti-microbiological agents (d)
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 (d)
7-8	Codes not used	
9	Other (d)	Can be used to describe any other chilling system agreed between buyer and seller. (d)

3.5.7 Anti-microbiological treatments

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) (d)	The specific treatment(s) must be agreed upon between buyer and seller. (d)
3-9	Codes not used	

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>).
(d) Not permitted in EU

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 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.

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.

- 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.

Secondary packing code (data field P5)	Category	Description
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.
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