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COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Standardization of Meat  
9<sup>th</sup> session, 27-29 March 2000, Geneva

Item 3(b) of the provisional agenda

**Draft UN/ECE Standard  
Bovine Specific (Section 2)**

Transmitted by Australia

**Note by the Secretariat:** The document represents the outcome of the discussions on the bovine specific section held at the rapporteurs meeting in Brisbane.

**Draft UN/ECE Standard  
Bovine Specific (Section 2)**

Concerning the standardization, marketing, and  
Commercial quality of

Beef carcasses and cuts  
Moving in international trade

**1.0 Foreword**

The purpose of this Standard is to define and describe commercial quality and merchandising requirements of beef carcasses and cuts moving into international trade as fit for human consumption. It is recognized that many other requirements of food standardization and veterinary control must be complied with to market beef meat across international borders. This standard does not attempt to prescribe those aspects which are covered elsewhere, and throughout the standard, such provisions are left to national or international legislation, or requirements of the importing country.

This standard includes photographs of carcasses and selected commercial cuts to facilitate a better understanding of its provisions with a view to ensuring a wide application in international trade. (refer annex?)

**2.0 Scope**

This standard applies to carcasses and/or associated meat cuts from bovine animals, marketed as fit for human consumption, demonstrating a characteristic red beef colour.

**3.0 Field of application**

The purpose of this Standard is to define certain aspects of quality and cutting requirements of beef carcasses and cuts intended to be sold in international trade.

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.

#### 4.0 General requirements

The following areas are dealt with in **section 1** covering general issues, which apply to trade in all mammalian meats.

Provisions concerning refrigeration  
 Provisions concerning condition  
 Provisions for evaluating fat thickness in certain cuts  
 Provisions concerning meat and fat colour and pH  
 Provisions concerning origin and production history  
 Provisions concerning packing, storage, and transport  
 Labelling information for marketing units for meat  
 Authority for conformity assessment<sup>1</sup>  
 EAN-UCC codification system

*Footnote: 1. This point refers to the Accredited Certifying Authority covered in the general requirements for individual countries.*

#### 4.1 Beef specific coding

The following tables demonstrate the general application of the 13 field, 18 digit UN/ECE using the EAN/UCC coding scheme to bovine species specification. See appendix 1 for details.

##### UN/ECE Bovine Standard Coding

Data Field	Code Range	Specified Use	Data Field Ref.
<b>Mandatory</b>			
Beef	1	1	1
Sub-primal	0 - 9999	0-9999	7
Refrigeration	0 - 9	1 - 3	11
<b>Optional - requiring traceability</b>			
Category (Sex/Type/Age)	0 - 9	0 - 8	2
Feeding System	0 - 9	0 - 5	3

Grade/Classification	0 - 99	0 - 1	4
Slaughter Systems	0 - 9	0 - 4	5
Post slaughter processing	0-9	0 - 1	6
<b>Optional - not requiring traceability</b>			
External Fat	0 - 9	1 - 7	8
Marbling	0 - 9	0 - 8	9
Colour - (Meat/Fat)	0 - 99	0 - 99	10
Weight Range	0 - 9	0 - 1	12
Packing	0 - 9	0 - 7	13

Table 1

**Contact addresses for EAN-UCC System details:****EAN International**

145 rue Royale  
B-1000 Brussels  
Belgium

Tel: +32-2-227 10 20

Fax: +32-2-227 10 21

e-mail: [info@ean.be](mailto:info@ean.be)**Uniform Code Council (UCC)**

Princeton Pike Corporate Centre  
1009 Lenox Drive, suite 202  
Laurenceville  
New Jersey 08648

USA

Tel: +1-609-620 0200

Fax: +1-609-620 1200

**Traceability**

Traceability requires a verifiable method of identification of bovine animals, carcasses, cartons and cuts at all stages of production. The identification numbers must be applied and recorded correctly guaranteeing a link between them. If used, traceability procedures must be agreed by the Authority for Conformity Assessment referred to in paragraph 4.8. of the General Conditions.

The EAN•UCC System provides 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 beef products between the farm and retail outlets. For information on using the EAN•UCC System please refer to the "Traceability of Beef" guidelines obtainable from EAN International or national EAN organizations.

#### **4.2 Provisions concerning meat and fat colour**

Normal lean beef demonstrates a characteristic red colour. Meat with a pHU above 6.0 is considered dark, firm and dry meat (DFD). pHU is measured in m. longissimus dorsi according to ISO 2917:1974 "Meat and meat products". Any other methods or conditions of pH must be defined by contractual agreement. Meat colour could be evaluated organoleptically in fresh cross-section of fixed muscle using an available colour guide. A range of meat colour for too dark (DFD) or too light meat (veal) and the representative muscle is defined in contractual agreement.

*Footnote: pHU means ultimate pH*

#### **Notes:**

- i) In the lean meat colour scale the number in brackets represents the corresponding AUS-MEAT's index reference on which the system is based.
- ii) It should be noted that other colour references are available and that these can be used if specified in the contractual terms together with any required pH parameters.
- iii) It should be noted that the above is only indicative and that the full system and working parameters should be accessed for commercial use.

#### **Contact addresses for system details:**

**UN/ECE**  
Trade Division  
Food Standards Officer  
Palais des Nations  
CH-1211 Geneva 10  
Switzerland  
Tel: +41 22 917 2875  
Fax: +41 22 917 0041

AUS-MEAT Limited  
PO Box 3175  
South Brisbane  
QLD 4101  
Australia  
Tel: +61 732 47 7 200  
Fax: +61 732 477 222

### 4.3 Provisions concerning marbling

Marbling or intra-musculature fat is one of the criteria commonly used in determining meat quality. There are two available systems recommended in this standard.

The USDA system

The AUS-MEAT system

The Fat Marbling selection. The photographic scale is based upon the USDA system. The range demonstrates various degrees of marbling on a scale of 1-6. Users select the appropriate photograph that matches their requirements but are advised to use the full system.

Details of both can be found in appendix ( ) and system details can be accessed through either USDA or AUS-MEAT

### 4.4 Provisions concerning Origin and Production History

#### 4.41 *Production & Feeding Systems*

.411 **Intensive systems** describe production methods which, include restricted stocking, housing and feeding regimes developed to promote rapid growth.

Specific standards need to be defined between buyer and seller

.412 **Extensive systems** describe production methods which include relatively unrestricted access to natural forage, '**forage fed**', for the majority of the animals' lives. Specific standards need to be defined between buyer and seller

.413 **Organic systems** describe production methods which follow internationally recognized standards or national standards if they are more restrictive. Specific standards need to be defined between buyer and seller

.414 **Husbandry systems** that control specific animal treatments (such as Hormonal Growth Promotants) which follow internationally recognized standards or national standards if they are more restrictive.

.415 *Other systems* must be described by the seller.

#### 4.42 *Slaughter systems*

.421 *Traditional* - stunning prior to bleeding is the accepted traditional system

.422 *Kosher* - appropriate ritual slaughter procedures must be specified

.423 *Halal* - appropriate ritual slaughter procedures must be specified

.424 *Other* - any other method of slaughter must be specified by seller/buyer

.425 *None specified*

#### 4.43 *Post slaughter processing*

.431 *Electrical stimulation* - if this is specified the system parameters must be agreed within the contractual terms

.432 *Method of carcass suspension* - if different from traditional Achilles tendon suspension then the required method must be Specified

.433 *Chilling regimes* - if a specific chilling procedure is required then this must be specified

.434 *Maturation processes* - any specific requirements must be specified

.435 *Other requirements* - must be specified

.436 *None specified*

### **Specified Use Codes**

1. 1 = Beef
2. 0 = Not Specified
  1. Intact male (evidence of sex traits, greater than 24 months)
  2. Young intact male (less than 24 months)
  3. Steer (young castrate)
  4. Heifer (young female, uncalved)
  5. Steer and/or Heifer
  6. Young Cow (mature female < 5 years)
  7. Old Cow (mature female >5 years)
  8. Young bovine (6-12 months)
3. 0 = Not Specified

- 1 = Intensive
  - 2 = Extensive
  - 3 = Organic
  - 4 = Husbandry
  - 5 = Other
4. 0 = Not Specified  
1 = Specified
5. 0 = Not Specified  
1 = Traditional - Stunning prior to bleeding is the accepted traditional system  
2 = Kosher - appropriate ritual slaughter procedures must be specified  
3 = Halal - appropriate ritual slaughter procedures must be specified  
4 = Other - any other method of slaughter must be specified by seller/buyer
- Meat
6. Colour ot Specified  
1 = Specified
7. Defined
8. 0-6  
0 = Not Specified  
1 = Peeled Denuded, surface membrane removed  
2 = Peeled Denuded  
3 = Practically free (75% lean/seam surface removed)  
4 = 3 mm maximum fat thickness  
5 = 6 mm maximum fat thickness  
6 = 25 mm maximum fat thickness
9. 0 = Not Specified  
1-7 = 0-6 chips
10. 00 = Not Specified

Fat Colour

10	11								19
20	21								29
30	31								39
40	41								49
50	51								59
60	61								69



70	71								79
80	81								89
90	91								99

11. Refrigeration - 1 =Chilled  
 2 =Frozen  
 3 =Deep Frozen

12. Weight  
 0 = Not Specified  
 1 = Specified

***[Associated pictures are to be included in final document.]***

1. The customer orders, using the UN/ECE Standard for Bovine Carcasses and Cuts coding scheme.

***[picture]***

2. On receipt of the order, the supplier translates the UN/ECE 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 containing the following data elements: Global Trade Item Number (GTIN), UN/ECE Standard Code, Net Weight in Kilograms, Use by Date and Batch Number.

***[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]**

**BOVINE TRADE DESCRIPTIONS - TRANSLATION**

<b>PRODUCT DESCRIPTION</b> <b>ENGLISH</b>	<b>FRANCE</b>	<b>SPAIN</b>	<b>RUSSIA</b>
Carcase			
Side			
Hindquarter			
Pistola Hindquarter			
Butt & Rump			
Butt(Round)			
Rump & Loin			
Shortloin			
Forequarter			
Forequarter Pistola			
Brisket			
Brisket Rib Plate			
Brisket Point (Sternum)			
Brisket Navel Plate			
Chuck Square Cut			
Neck			
Rib Prepared			
Short Ribs			
Spare Rib			
Fore / Hind Shin - Shank			
<b>Beef Bones</b>			
Inside			

Inside Cap Off			
Inside Cap			
Inside Meat			
Outside Meat			
Silverside			
Outside			
Outside Flat			
Eye Round			
Thick Flank			
Knuckle			
Tenderloin			
Tenderloin Side strap off			
Striploin			
Thin Flank			
Flank Steak			
Inside Skirt			
Internal Flank Plate (Flap)			
Thin Skirt (Inside Skirt)			
Rump			
Top Sirloin Butt			
Rump Cap			
Eye Of Rump			
Tri-Tip (Bottom Sirloin Butt)			
Brisket			
Brisket Deckle off			
Brisket Point Deckle off			
Spencer Roll			
Cube Roll ( Rib Eye Roll)			
Chuck Roll			
Chuck Roll Long Cut			
Chuck Eye Roll			
Neck			
Cutaneus trunci (Rose)			
Chuck Tender			
Chuck Crest			
Blade (Clod)			

Blade Bolar			
Blade Oyster			
Blade Undercut			
Thick Skirt ( Hanging Tender ) 2180			
Shin / Shank			
Butt Set			
Manufacturing Beef			