**UNITED
NATIONS**

E

**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.11/2004/3
6 February 2004

ORIGINAL : ENGLISH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat
13th session, 19-22 April 2004, Geneva

Item 3(a) of the provisional agenda

UNECE STANDARD FOR CHICKEN MEAT - CARCASES AND PARTS

Chapters 1 to 5: General Requirements and Coding

Note by the secretariat: This document contains Chapters 1 to 5 of the UNECE Standard for Chicken Meat
– Carcases and Parts as decided at the meeting of rapporteurs in Moscow, 15-17 September 2003 and adopted
by the Working Party. The text is submitted to the Specialized Section for final checking before publication.

**UNECE STANDARD
FOR CHICKEN MEAT CARCASES AND PARTS
2004 Edition**

1. INTRODUCTION

1.1 UNECE standards for meat products

1.1.1 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 1 for the address.).

1.1.2 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 gives an overview of the meat species/class categories for which standards exist/or are in different stages of development. The table also contains the species code for use in the UNECE code (see chapter 4).

Meat species/ class category	Species code in the UNECE code (see chapter 4)	Publication/adoption details
Bovine meat (Beef)	1	Published 2001 Revised version published 2004
Bovine meat (Veal)	2	To be developed
Porcine meat (Pork)	3	Published 1998. Currently being revised.
Ovine meat	4	Published 2004.

Goat meat	5	To be developed
Other Mammalian meats and processed meat products	6	To be developed
Chicken meat	7	To be published 2004.
Turkey meat	8	To be developed
Other poultry products	9	To be developed

1.2   Scope

1.2.1   This standard refers to products produced from the domesticated species *Gallus domesticus*. It recommends an international language for raw (unprocessed) chicken carcases and parts (or cuts) marketed as fit for human consumption. Products with added ingredients or "chicken 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.

1.2.2   It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market chicken carcases 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.

1.2.3   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

1.3.1   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.

1.3.2   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 carcases 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

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   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 component meats 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 hemorrhaging [3].
2.2.7   Free of freezer burn.[4]
2.2.8   Free of gall discoloration. [4]

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 Chicken Code (see chapter 4). The UNECE Code for chicken meat packing is described in Chapter 6.

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/Class

The code for chicken (*gallus domesticus*) in data field 1 as defined in 1.1.2 is 7.

3.3   Product/part

The four-digit product code in data field 2 is defined in Chapter 5.

3.4   Bone

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

Bone code (data field 3)	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	

---

[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.

3.5 Skin

Chicken carcasses and parts are available for trade with skin (skin-on) or without skin (skinless). Skin-on carcasses and parts are available in skin colors "yellow" and "white." Skin options are:

Skin code (data field 4)	Category	Description
0	Not specified	
1	Skin-On, color not Specified	Product with skin that is either whitish or yellowish in color; white skin and yellow skin product shall not be mixed in the same lot without the consent of the buyer
2	Skin-On, White Skin	Product with skin that has a whitish color (Figure 1)
3	Skin-On, Yellow Skin	Product with skin that has yellowish color (Figure 2)
4	Skinless	Product with all skin removed (Figure 3)
5-9	Codes not used	

(to be included) Figure 1: Whole Bird with White Skin	(to be included) Figure 2:Whole Bird with Yellow Skin
(to be included) Figure 3: Skinless Whole Bird	

3.6 Quality level

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

Quality code (data field 12)	Category	Description
0	Not specified	The minimum conditions in 2 have to be complied with.
1	Quality Level #1	Product meets highest quality level[4]
2	Quality Level #2	Product meets second quality level[5]
3-8	Codes not used	
9	Other	

---

[4] 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.

3.7 Refrigeration

Poultry carcases 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 (quick[5]) deep frozen without ice glazing, or individually (quick[7]) 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 6)	Category	Description
1	Chilled	Product 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	Product 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]	Product 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]	Product maintained at not less than –12.0 °C or more than -1.5 °C at all times after freezing.
5	Frozen	Product maintained at –12 °C or less at all times after freezing.
6	Deep Frozen	Product maintained at –18 °C or less at all times after freezing.
7	Individually (Quick[7]) Deep Frozen, without Ice Glazing	Product is individually frozen before packing and maintained at –18 °C or less at all times after freezing.
8	Individually (Quick[7]) Deep Frozen, with Ice Glazing	Product is individually frozen before packing and maintained at –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	

3.8 Production History [to be translated as "Historique des étapes de production"]

3.8.1 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. If used, traceability procedures must be recognized by the Authority for Conformity Assessment referred to in section 3.11.

---

[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.

3.8.2   Chicken category

The purchaser may specify that the product be produced from a category of chicken as follows:

Category code (data field 5)	Category	Description
0	Not specified	
1	Very young chickens	Less than 4 weeks of age
2	Young chickens	Less than 12 weeks of age, tip of sternum is flexible (not ossified)
3	Roasters	Less than 12 weeks of age, tip of sternum is less flexible (partly ossified) than for young chicken category
4	Capons1	Surgically neutered chickens, less than 4 months of age
5	Capons2	Surgically neutered chickens, more than 140 days of age
6	Egg-laying hens	More than 10 months of age
7	Breeding hens and roosters	More than 10 months of age
8	Code not used	
9	Other	

3.8.3   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.

A number of options commonly used in trade are listed below with indicative descriptions.

Production system code (data field 8)	Category[8]	Description
0	Not specified	
1	Conventional	Chickens are raised in heated and either air-cooled or open-sided growing houses.
2	Free Range 1	Chickens 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	Chickens are raised in heated and either air-cooled or open-sided growing houses with access to the outdoors
4	Pastured/pasture-raised	Chickens are raised outdoors utilizing movable enclosures located on grass.
5	Organic	Chickens are raised and handled in accordance with a buyer, seller, or country agreed upon (certification body/authority) organic management system.
6-8	codes not used	
9	Other	

---

[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).

3.8.4 *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.

A number of options commonly used in trade are listed below with indicative descriptions.

Feeding System Code (data field 9)	Feeding System(s) code (data field 7)							
	No System Specified	Conventional	Fish Meal free	IAO free	AGP free	GMO free	Organic?	Other
00	Not Specified							
01								
02-09								Codes not used
10			Fish Meal free					
11			Fish Meal free	& IAO free				
12			Fish Meal free,	IAO free,	& AGP free			
13			Fish Meal free,	IAO free,	AGP free,	& GMO free		
14			Fish Meal free,	IAO free,	AGP free,	GMO free,	& Organic	
15			Fish Meal free		& AGP free			
16			Fish Meal free,		AGP free,	& GMO free		
17			Fish Meal free,		AGP free,		& Organic	
18			Fish Meal free			& GMO free		
19			Fish Meal free,			GMO free,	& Organic	
20-29								Codes not used
30				IAO free				
31				IAO free	& AGP free			
32				IAO free		& GMO free		
33				IAO free			& Organic	
34				IAO free,	AGP free,	& GMO free		
35				IAO free,	AGP free,		& Organic	
36				IAO free,	AGP free,	GMO free,	& Organic	
37				IAO free,		GMO free,	& Organic	
38								
39-49								Codes not used
50					AGP free			
51					AGP free	& GMO free		
52					AGP free		& Organic	
53					AGP free,	GMO free,	& Organic	
54-59								Codes not used
60						GMO free		
61						GMO free	& Organic	
62-69								Codes not used
70							Organic	
71-98								Codes not used
99								Other feeding system

IAO free   Free From Ingredients of Animal Origin
AGP free   Free From Antibiotic 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.

3.8.5 Slaughter systems

The buyer or seller may specify slaughter systems as follows. Any additional requirements of the slaughter system can be specified in accordance with 3.1.

Slaughter system code (data field 10)	Category	Description
0	Not specified	
1	Conventional	Stunned prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures must be specified
3	Halal	Appropriate ritual slaughter procedures must be specified
4-8	codes not used	
9	Other	

3.8.6 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 (French: seuil) 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. [9]

Chilling system code (data field 11)	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	Must be specified by the buyer or seller

---

[9]   Relevant methods can be found at the following sites: (to be included)

3.8.7   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 13)	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	

3.9   Labeling information to be mentioned on or fixed to the marketing units of poultry meat

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels on packed chicken 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. 3.8.6

Other product claims may be listed on product labels as required by the importing country's legislation or at the buyer's request. If listed, such product claims must be verifiable (see also 3.8.1).

Examples of such product claims include the following.

- class/type
- production and feeding systems
- processing/packaging date/country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing
- quality/grade/classification
- slaughtering procedures
- chilling system
- 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.

3.10   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.

Animal or batch Identification Conformity Assessment (Animal/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 7)	Category
0	Not specified
1	Quality/Grade/Classification (Quality) Conformity Assessment
2	Trade Standard Conformity Assessment
3	Animal/batch Identification (Animal/batch ID) Conformity Assessment
4	Quality and Trade Standard Conformity Assessment
5	Quality and Animal/batch ID Conformity Assessment
6	Trade Standard and Animal/batch ID Conformity Assessment
7	Quality, Trade Standard, and Animal/batch ID Conformity Assessment
8	Code not used
9	Other

4   UNECE CODE FOR PURCHASER REQUIREMENTS FOR CHICKEN MEAT

4.1   Definition of the code

The UNECE Code for Purchaser Requirements for chicken meat has 15 fields and 20 digits (3 digits unused) and is a combination of the codes defined in chapter 3.

No.	Name	Section	Code range
1	Species	3.2	0-9
2	Product/part	3.3	0000-9999
3	Bone	3.4	0-9
4	Skin	3.5	0-9
5	Category	3.8.2	0-9
6	Refrigeration	3.7	0-9
7	Conformity assessment	3.11	0-9
8	Production system	3.8.3	0-9

9	Feeding system	3.8.4	00-99
10	Slaughter system	3.8.5	0-9
11	Chilling system	3.8.6	0-9
12	Quality level	3.6	0-9
13	Anti-microbiological treatments	3.8.7	0-9
14	Field not used		0-9
15	Field not used		00 – 99

4.2   Example

The following example describes a frozen whole young chicken with giblets.

This item has the following UNECE Chicken Code: **70101101500000000000**

No.	Name	Requirement	Code Value
1	Species	Chicken	7
2	Product/part	Whole bird (with giblets)	0101
3	Bone	Bone-In	1
4	Skin	Not specified	0
5	Category	Young Chicken	1
6	Refrigeration	Frozen	5
7	Conformity assessment	Not specified	0
8	Production system	Not specified	0
9	Feeding system	Not specified	00
10	Slaughter system	Not specified	0
11	Chilling system	Not specified	0
12	Quality level	Not specified	0
13	Anti-microbiological treatments	Not specified	0
14	Field not used		0
15	Field not used		00

4.3   EAN•UCC CODIFICATION SYSTEM

4.3.1   *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.

Contact addresses for EAN•UCC System are included in the annex.

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

EAN•UCC system uses application identifier 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 bar code symbol.

Example 1:   **[to be finalized]**

Example 2:   **[to be finalized]**

4.3.3 Application in the supply chain

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 chicken carcases 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 (unpacked)

A "piece" is a whole bird, a bird cut into pieces, or a part from a bird as specified by the product description.

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

Piece weight code (data field P1)	Category/Description
0000	Not specified
0001	Weight range specified according to 3.1
0001-9998	Specify four-digit piece weight (0000) in grams
9999	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	Chub	A flexible plastic tube that is filled with product (typically minced or ground meat) and sealed with metal or plastic clips at each end of the tube.
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   Net weight of the primary package

Net weight of the primary package is the sum of the weight of the pieces contained, as defined in 3.10.1. The weight is indicated in kilograms with four digits with two decimal places (00.00 kg).

Primary package weight code (data field P4)	Category/Description
0000	Not specified
0001-9999	Specify four-digit primary package weight (00.00) in kilograms

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.
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 to be determined by the buyer and seller as noted in 3.1.

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 tables demonstrate the general application of the coding format for describing packaging and packing for poultry species:

Data field	Description	Section	Code rage
P1	**Piece Weight**	6.1	0000-9999
P2	Primary Packaging	6.2	00-99
P3	Primary Package Labeling	6.3	0-9
P4	Primary Package Weight	6.4	0000-9999
P5	Secondary packaging	6.5	0-9
P6	Secondary package Weight	6.6	00000-99999
P7	Reserved codes		000-999

Example:

Field P1 Piece Weight = 0000 (unspecified) (Plastic Bag)
Field P2 Primary Packaging = 01 (Plastic Bag)
Field P3 Primary Package Labeling = 1 (Labeled)
Field P4 Primary Package Weight = 0114 (1.14 Kg)
Field P5 Secondary packaging = 2 (Lined box)
Field P6 Secondary package Weight = 01816 (181.6 Kg)
Field P7 380 (ISO country code for Italy)

20-Digit Codification In UNECE Standard Grid Format:

0	0	0	0	0	1	1	0	1	1	4	2	0	1	8	1	6	3	8	0