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COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

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Item 6(a) of the Provisional Agenda

Draft UNECE Standard for Llama/Alpaca Meat Carcasses and Cuts

Transmitted by the UNECE Specialized Section on Standardization of Meat

Note by the secretariat:

This document contains the main text of the draft UNECE Standard for Llama/Alpaca Meat Carcasses and Cuts which is proposed by the Specialized Section on Standardization of Meat for adoption as a new UNECE Standard.

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 (Sheep)	40
CaprineGoat (Sheep Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

1.2 Scope

(1) This standard refers to products from the species *lama glama* and *lama paco*. It recommends an international language for raw (unprocessed) llama/alpaca carcasses and cuts marketed as fit for human consumption. 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 llama/alpaca carcasses and cuts 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 the text for the first edition of this standard at its 60th session (Reference: TRADE/WP.7/XXXX/X).

(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

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

(2) Carcasses/cuts must be:

- Intact, taking into account the presentation.
- Free from visible blood clots, or bone dust.
- Free from any visible foreign matter (e.g. dirt, wood, metal particles ¹).
- Free of offensive odours.
- Free of obtrusive bloodstains.
- Free of unspecified protruding or broken bones.
- Free of contusions having a material impact on the product.

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

- Free from freezerburn.²

(3) Cutting, trimming, and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity, and avoid scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone may be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

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 Code for Purchaser Requirements for Llama/Alpaca Meat (see chapter 4).

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 llama for data field 1 as defined in 1.1.2 is 60. The code for alpaca is 61.

3.3 Product/cut

The cut codes from 0000 to 9999 for data field 2 are defined in chapter 5.

3.4 Refrigeration

Meat may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

Refrigeration code (Data Field 4)	Category	Description
1	Chilled	Product maintained at not less than -1.5°C or more than +7°C at any time following the post-slaughter chilling process.
2	Frozen	Product maintained at not exceeding -12°C at any time after freezing
3	Deep frozen	Product maintained at not exceeding -18°C at any time after freezing.
4 - 8	Codes not used	
9	Other	

² Freezer-burn is 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).

3.5 Production history

3.5.1 Traceability

The requirements concerning production history 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 3.412.

3.5.2 Llama category

The standard provides for the categorization of llama animals into ~~four~~ five categories.

Llama/Alpaca category code (data field 5)	Category
0	Not specified
1	Young male (intact or castrated) or young female less than 2 years
2	Castrated male between 2 and 5 years
3	Female uncalved between 2 and 5 years
4	Castrated male older than 5 years Intact male older between 2 and 5 years
5	Female or intact male older than 5 years
6-8	Codes 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	Description
0	Not Specified	No system specified.
1	Mainly Indoors	Production methods, which are based on indoors housing.
2	Restricted Outdoors	Production methods, which are based on limited access to free movement.
3	Pasture	Production methods, which are based access to open land.
4	Organic	Production methods, which conform to the legislation of the importing country concerning organic production.
5 – 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 7a)	Category	Description
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet.
2	Forage fed	Forage is the predominant component of the diet with some grain supplement.
3	Exclusively forage fed	Forage is the only component of the diet.
4-8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller.

3.5.5 Slaughter system

Slaughter system code (data field 8)	Category	Description
0	Not Specified	
1	Conventional	Stunning prior to bleeding
2	Halal	Appropriate ritual slaughter procedures must be satisfied.
3-8	Codes not used	
9	Other	.

NOTE: Animals from the camelidae family are not considered kosher. This is why the option for specifying kosher slaughter procedures is not available in this standard.

3.5.6 Post slaughter system

Post-slaughter processing codes (data field 9)	Category	Description
0	Not specified	
1	Specified	Post slaughter system specified as agreed between buyer and seller.
2 – 9	Codes not used	

NOTE: The following list describes some common post slaughter processes that may be agreed between buyer and seller.

- Dressing specification

- Electrical stimulation
- Method of carcass suspension
- Neck Stringing
- Chilling regimes
- Maturation process

3.6 Provisions concerning external/internal fat

The llama is in general a lean animal; therefore no objective measure is applied. The following specifications concerning external/internal fat can be codified.

3.6.1 External fat

Fat thickness code (data field 10)	Category
0	Not Specified
1	Peeled denuded, surface membrane removed
2	Peeled denuded.
3	3 mm maximum fat thickness
4-9	Codes not used

3.6.2 Internal fat

Internal fat code (data field 3a)	Category
0	Not Specified
1	Free of kidney, brisket and pelvic fat
2-8	Codes not used
9	Other internal fat condition agreed between buyer and seller

3.7 Llama/Alpaca quality system

Llama/Alpaca quality system code (data field 11)	Category	Description
0	Not specified	
1	Official standards	Quality classifications based on official standards of the exporting country
2	Company standards	Quality classifications based on sellers' standards
3	Industry standards	Quality classifications based on industry wide standards
4-8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

NOTE: Marbling or intra-muscular fat is one of the criteria commonly used in determining meat quality. There is no llama/alpaca meat marbling measure system available, due to the leanness of llama meat.

3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Specific requirements regarding colour and pH if required need to be agreed between buyer and seller and are not provided for in the coding system.

3.9 Weight ranging of carcasses and cuts

Weight range code (data field 12)	Category	Description
0	Not specified	
1	Specified	Range required
2-9	Codes not used	

3.10 Packing

Packing code (data field 13)	Category	Description
0	Not Specified	
1	Carcasses and quarters – Chilled with or without packaging	Specific standards need to be defined between buyer and seller
2	Carcasses and quarters – Frozen/deep frozen packed to protect the products	Specific standards need to be defined between buyer and seller
3	Cuts – Individually wrapped (IW)	This methods allows for product to be wrapped in an approved material (sheet or bag) individually

4	Cuts – Multi wrap (MW)	This method allows product to be packed in a single bag or wrapping and contains two or more cuts.
5	Cuts – Vacuum-packed (VP)	This method allows for the product to be vacuum packed in a special bag that allows a considerable longer shelf life.
6	Cuts – Other	To be specified.

3.11 Labelling information to be mentioned on or fixed to the marketing units of meat

3.11.1 Mandatory Information

Without prejudice to national requirements of the importing countries, the following table contains information that must be listed on product labels, as designated by an “x”, for unpackaged carcasses, quarters, and cuts, and for packaged or packed meat items.

Labelling information	Unpackaged carcasses, quarters and cuts	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Slaughter date	X	
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage methods: chilled, frozen, deep-frozen		X
Storage conditions		X
Details of packer or retailer		X ³
Quantity (number of pieces)		X ³
Net weight		X ³

3.11.2 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.

³ *This information can also be provided in accompanying documentation.*

- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughtering procedures
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour

3.12 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.

Llama/Alpaca 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 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Llama/Alpaca/batch identification (animal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and Llama/Alpaca /batch ID conformity assessment
6	Trade standard and Llama/Alpaca /batch ID conformity assessment
7	Quality, trade standard, and Llama/Alpaca /batch ID conformity assessment
8	Code not used
9	Other

4 UNECE CODE FOR PURCHASER REQUIREMENTS FOR LLAMA MEAT

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Beef has 14 fields and 20 digits (3 digits unused) and is a combination of the codes defined in chapter 3.

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

No.	Name	Section	Code Range
1	Species	3.2	60(Llama) 61 (Alpaca)
2	Product/cut	3.3/ 5	0 – 9999
3a	Internal fat	3.6.2	0 – 9
3b	Field not used	-	0 – 9
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7a	Feeding system	3.5.4	0 – 9
7b	Field not used	-	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality	3.7	0 – 9
12	Weight ranging	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

(to be included)

5. CARCASSES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products

(to be included)

5.2 LLAMA MEAT CUTS

5.2.1 Bone-In Cuts

CARCASE 0001

Includes the whole body skeletal musculature and bone extending to and including the hock joint (tarsus) and knee joint (carpus), without the head.

To be specified:

Tail removed at the sacrococcygeal junction

Kidneys - kidney fats removed

Diaphragm removed

Tenderloin removed

Neck removed

SIDE 0002

Prepared from the carcass (0001). The neck is removed by a cut made between the 7th cervical vertebrae and the 1st thoracic vertebrae. The carcass is split into sides by one longitudinal - cut made centrally down the sacral, lumbar, thoracic vertebrae.

To be specified:

Kidneys- Kidney fats removed

Diaphragm removed

Spinal cord removed

NECK 0005

Neck is composed of the total cervical vertebrae and the muscle attached, obtained from the whole carcass (0001) by a cut made between the 7th cervical vertebrae and the 1st thoracic vertebrae.

To be specified:

Neck string removed (Ligamentum nuchae)

HINDQUARTER 0003

Caudal portion from the side (0002), prepared by transversal-cut made through the vertebral column between the 12th rib and the 1st lumbar vertebrae

To be specified:

Hindquarter to consist of 1 rib

Diaphragm removed

Kidney-Kidney fats removed

Tail removed at the sacrococcygeal junction

Spinal cord removed

FOREQUARTER 0004

Cranial portion from the side (0002), prepared by a transversal-cut made to the vertebral column at the 12th rib and the first lumbar vertebrae.

To be specified:

Forequarter to consist of 11 ribs

Diaphragm removed

Spinal cord removed

RIBS 0130

Ribs is the remaining portion of the ribs, after removing the brisket (0120) and is removed by a cut parallel to the vertebral column.

To be specified:

Distance of the vertebral column cut.

CHOP 0051

Chop is prepared from the dorsal end of the hindquarter between the 1st and 6th lumbar vertebrae, it is composed by the M. Longissimus dorsi, and it has the lumbar vertebrae bones retained.

To be specified:

Chop thickness.

PALET CHOP 0151

Palet Chop is obtained from the arm, with all the muscle surrounding the humerus bone, cut in a transversal way across the arm bone.

To be specified:
Palet Chop thickness.

NECK CHOP 0006

Neck chop is obtained from the Neck (0005) and is cut transversally across the cervical vertebrae.

To be specified:
Neck Chop thickness.

5.2.2 Hindquarter Cuts (boneless)

INSIDE 0010

Inside is the internal portion of the butt of the hindquarter and is removed from the butt along the natural seam division separating the outside (0020) and the knuckle (0030).

To be specified:
External fat, silverskin (membrane), connective and fibrous tissue removed.

OUTSIDE 0020

Outside is the external portion of the butt of the hindquarter and is removed from the butt of the hindquarter along the natural seams between the inside (0010), the knuckle (0030) and the heel muscle (M. gastrocnemius).

OUTSIDE FLAT 0021

Outside Flat is the M. gluteobiceps, prepared from the outside (0020) by the separation along the natural seam of the eye round (M. semitendinosus) muscle.

To be specified:
Fat and connective tissue removed.

EYE ROUND 0022

Eye Round is the M. semitendinosus of the outside (0020) remaining after the removal of the outside flat (0021)(M. gluteobiceps) along the natural seam

To be specified:
Eye Round completely denuded

KNUCKLE 0030

Knuckle is the portion of the butt of the hindquarter, composed by the group of muscles (M. quadriceps femoral) attached to the femur bone. It is removed from its attachment to the outside and inside along the natural seam. The patella bone and joint attachments tendons are removed.

To be specified:
Connective tissue removed.
[Periostio] from the femur bone removed.

RUMP TAIL OFF 0040

Rump (Tail Off) is a group of muscles (M. gluteus superficial, medius, internal and the superior part from the M glutobiceps) from the pelvic region attached to the coxae and sacral vertebrae. The Rump is separated by a cut at the lumbo sacral junction in a straight line, other cut from the sacral coxae junction to the cranial point of the femur (trocante mayor) and from there continuing along the natural seam between the M. tensor fasciae latae and the M. quadriceps femoral.

To be specified:

Caudal tip (M. tensor fasciae latae) attached

EYE OF RUMP 0041

Eye of Rump is prepared from the Rump (tail off) (0040) by removing the gluteobiceps muscle.

To be specified:

Caudal tip (M. tensor fasciae latae) attached

Fat removed.

STRIPLOIN 0050

Striploin is prepared from a (0 rib) Hindquarter (0003) by a cut made at the lumbo sacral junction and that portion of the M Longissimus dorsi muscle attached to and along the edge of (1st to 6th) lumbar vertebrae. The flank (tail) is removed at the eye of meat at the junction of the 12th rib and parallel to the 1st lumbar vertebrae.

To be specified:

The distance of flank removal from eye of meat.

Obtained from the Hindquarter to consist of 1 rib.

TENDERLOIN 0060

Tenderloin (Fillet) is prepared from the Side (0002) by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (M. psoas minor) remains attached.

THIN FLANK 0070

Thin Flank is prepared from a Hindquarter (0003) by a cut commencing at the superficial inguinal lymph node, bisecting the M. rectus abdominus and following the contour of the hip, and continuing to the 12th rib by following the contour of the rib to the ventral surface.

5.2.3 Forequarter Cuts (boneless)

BLADE 0080

Blade consists of a large group of muscles, which lie outside of the blade bone and extend from the humerus to the tip of the scapular cartilage. Consist mainly of the M triceps brachii, group of muscles infraespinatus and supraespinatus (Chuck Tender 0110).

BOLAR BLADE 0081

Bolar Blade is prepared from the Blade (0080) by removal of all muscles surrounding and attached to the bolar (M. Triceps brachii) group of muscles.

CUBE ROLL 0100

Cube Roll consists of that portion of the (M. Longissimus dorsi) and the associated muscles that is located

along the dorsal aspect of the carcass. The cube roll consists of that portion of the (LD) muscle from the 1st thoracic vertebrae to the 12th rib inclusive.

To be specified:

Obtained from a Forequarter to consist of 11 ribs.

CHUCK TENDER 0110

Chuck Tender consists of the round (conical) shape muscle lying lateral to the blade bone on the cranial side of the blade edge, consisting of the M supraespinatus. The fat cover and connective tissue are removed.

BRISKET POINT 0120

Brisket is obtained from the Forequarter (0004) by a cut made at the first rib and sternum junction, continue to the middle point of the 5th rib and then to the xiphoides cartilage. Consist of the group of muscles that lies on the sternum and part of the ribs.

SHIN/SHANK 0150

Shin/Shank is derived from the muscles of the fore and hind legs skinned and tipped. The heel muscle removed from the leg end of the silverside and conical muscle is also included.

5.2.4 FANCY MEATS

KIDNEY 0210

Kidney is prepared by the removal of blood vessels, skin; the fat in the renal hilus is partially removed.
