UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE STANDARD

LLAMA/ALPACA MEAT CARCASES AND CUTS

2006 EDITION

United Nations
New York and Geneva, 2008

NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards of the UNECE Working Party on Agricultural Quality Standards help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations, and cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products. For more information on UNECE agricultural standards, please visit our website <www.unece.org/trade/agr>.

This present edition of the Standard for Llama/Alpaca Meat – Carcases and Cuts is based on document ECE/TRADE/C/WP.7/2006/15.

PREFACE

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

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

UNECE began work on standards for perishable produce in 1949. Today, close to 100 internationally harmonized, commercial quality standards have been developed for different agricultural produce: fresh fruit and vegetables, dry and dried produce, potatoes (early, ware and seed), eggs and egg products, meat and cut flowers.

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

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

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

The standards offer, for the first time, internationally agreed specifications written in a consistent, detailed and accurate manner using anatomical names to identify cutting lines. Comprehensive colour photographs and diagrams are included to facilitate practical application of the standards.

The standards also define a product code allowing all relevant information to be combined in 20 digits. In developing this code, UNECE cooperated closely with GS1 International, a not-for-profit private-sector organization that supports supply chain systems with globally unique identification codes and electronic communications (e.g. bar codes).

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

I hope that the new edition of the UNECE Standard for Llama/Alpaca Meat – Carcases and Cuts will contribute substantially to the facilitation of fair international trade.

Marek Belka
Executive Secretary
United Nations Economic Commission for Europe

ACKNOWLEDGEMENTS

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1. INTRODUCTION

1.1 UNECE standards for meat products

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. As the texts will be updated regularly, 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.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. 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 being developed and their code for use in the UNECE meat code (see section 4).

For further information please visit the UNECE website at <www.unece.org/trade/agr>.

Annex I contains a description of the codification system, which includes 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
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

1.2 Scope

This Standard refers to products from the species *lama glama* and *lama paco*. It recommends an international language for raw (unprocessed) llama/alpaca carcases and cuts marketed as fit for human consumption. It provides purchasers with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products, intended to be sold in international trade.

To market llama/alpaca carcases and cuts across international borders, the appropriate legislative requirements of food standardization and veterinary control must be complied with. The Standard does not attempt to prescribe those aspects, which are covered elsewhere. Throughout the Standard, such provisions are left for national or international legislation, or requirements of the importing country.

The Standard contains references to other international agreements, standards and codes of practice that 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 that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3 Application

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.

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 illustrative photographs of carcases and selected commercial parts/cuts to make it easier to understand the provisions.

1.4 Adoption and publication history

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 (see TRADE/WP.7/2004/10).

The current text (based on document ECE/TRADE/C/WP.7/2006/15) collects editorial changes to the first edition of the Standard.

UNECE standards for meat undergo a complete review three years after publication. Following the review, new editions are published as necessary. Changes requiring immediate attention are published on the UNECE website at: <www.unece.org/trade/agr/standards.htm>.

2. MINIMUM REQUIREMENTS

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

Carcases/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, plastic, 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
- Free from freezer-burn[2].

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 llama/alpaca code (see section 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 on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The species code for llama in data field 1 as defined in section 1.1 is 60. The code for alpaca is 61.

3.3 Product/cut

The llama/alpaca cuts listed in this document are recommendations only. Different cuts of meat will be added or deleted as necessary as updates of this document evolve. Many of these cuts are traded internationally under the auspices of more than one trade name. The objective of using an harmonized codification system (see annex I) will facilitate the use of this document.

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

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

3.4 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 throughout the supply chain should be such as to ensure uniform internal product temperatures as follows:

Refrigeration code (data field 4)	Category	Description
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than –1.5° C or more than +7° C at any time following the post-slaughter chilling process
2	Frozen	Internal product temperature maintained at not exceeding –12° C at any time after freezing
3	Deep-frozen	Internal product temperature maintained at not exceeding –18° C at any time after freezing
4 – 8	Codes not used	
9	Other	

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 llama/alpaca animals, carcases, cartons and cuts at all 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 the provisions concerning conformity-assessment requirements in section 3.12.

■ 3.5.2   Llama/Alpaca category

The Standard classifies llama/alpaca into five main categories.

Llama/Alpaca category code (data field 5)	Description
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 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 regulations 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 that are based on indoor housing
2	Restricted outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based on access to open land
4	Organic	Production methods that conform to the legislation of the importing country concerning organic production
5 – 8	Codes not used	
9	Other	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 regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	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	Any other feeding system agreed between buyer and seller

◼ 3.5.5 Slaughter system

The purchaser may specify a slaughter system. In any case the slaughter system has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the slaughter system shall be agreed between buyer and seller.

Slaughter system code (data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunning prior to bleeding
2	Kosher[3]	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4 – 8	Codes not used	
9	Other	

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[3] Animals from the camelidae family are not considered kosher.

■ 3.5.6   Post-slaughter system

The purchaser may specify a post-slaughter system. In any case the post-slaughter has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the post-slaughter system shall be agreed between buyer and seller.

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	

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

- Dressing specification
- Electrical stimulation
- Method of carcase suspension
- Neck stringing
- Chilling regimes
- Maturation process

3.6 Fat limitations and evaluation of fat thickness in certain cuts

As llama is in general a lean animal, no objective measure is applied. The purchaser can specify the maximum fat thickness of carcases, sides and cuts of meats. Allowable fat limitations are as follows:

■ 3.6.1   Fat thickness

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	From 0 to 3 mm fat thickness
4	From 4 to 6 mm fat thickness
5	Free of kidney, brisket and pelvic fat
6	From 0 to 3 mm fat thickness and free of kidney, brisket and pelvic fat
7	From 4 to 6 mm fat thickness and free of kidney, brisket and pelvic fat
8	Code not used
9	Other

NOTE: Location of fat measurements on carcases to be agreed by buyer and seller (e.g. rib sites). For information on the calculation of the percentage of lean, see section 3.8.

■ 3.6.2   Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and/or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

● Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.

● Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.
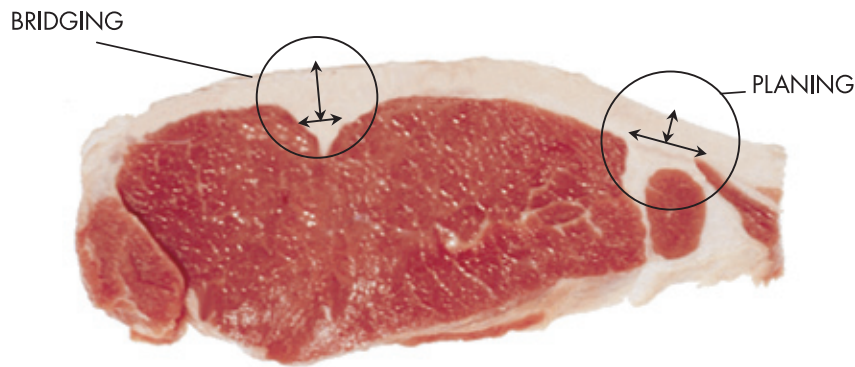

Figure 1

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle or when a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing; see figure 1).

However, when fat limitations for peeled/denuded[4] or peeled/denuded, surface membrane removed[5] are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

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[4] Peeled/Denuded – The term "peeled" implies surface fat and muscle separation through natural seams so that the resulting cut's seamed surface ("silver" or "blue tissue") is exposed, with remaining "flake" fat not to exceed 2.5cm (1.0 inch) in the longest dimension and/or 3mm (0.125 inch) in depth at any point. The term "denuded" implies all surface fat is removed so that the resulting cuts seamed surface ("silver" or "blue tissue") is exposed with remaining "flake" fat not to exceed 2.5cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) in depth at any point.

[5] Peeled/denuded, surface membrane removed – When the surface membrane ("silver" or "blue tissue") is required to be removed (skinned), the resulting cut surface shall expose at least 90 per cent lean, with remaining "flake" fat not to exceed 3mm (0.125 inch) in depth.

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 an official quality system of the exporting country
2	Company standards	Quality classifications based on sellers' quality system
3	Industry standards	Quality classifications based on an industry-wide quality system
4 - 8	Codes not used	
9	Other	Other quality classifications agreed between buyer and seller

3.8 Meat and fat colour, marbling and pH

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

The specified system requirements will be agreed upon between the buyer and seller. These quality systems may include, but are not limited to, percentage of lean product, marbling, lean colour and pH. The different quality standards are based on specifications developed by different countries, companies and/or industries.

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.

3.9 Weight ranges of carcases 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, storage and transport

■ 3.10.1   Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During storage and transport, the meat must be packaged to the following minimum requirements:

Carcases, split carcase sides and quarters

- Chilled, frozen or deep-frozen with or without packaging

Cuts - chilled

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts - frozen / deep frozen

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Other

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 meat (chilled, chilled in a modified atmosphere, frozen, or deep-frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (ECE/TRANS/165).

■ 3.10.2   Packing code

Packing code (data field 13)	Category
0	Not specified
1	Carcases, split carcase sides and quarters – without packaging
2	Carcases, split carcase sides and quarters – with packaging
3	Cuts – individually wrapped (I.W.)
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packaging (MAP)
7	Layer packed with plastic or wax-lined dividers
8	Code not used
9	Other

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

All labelling information must be verifiable (see also section 3.5.1).

■ 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.

- For carcase sides and quarters, the mandatory information must be affixed to the product (stamped and/or tagged).

- For packaged cuts, the mandatory information must be listed on the shipping container.

Labelling information	Unpackaged carcases, quarters and cuts	Packaged or packed meat
Health stamp	✗	✗
Slaughter number or batch number	✗	✗
Slaughter date	✗	
Packaging date		✗
Name of the product		✗
Use-by date as required by each country		✗
Storage methods: chilled, frozen, deep-frozen		✗
Storage conditions		✗
Details of packer or retailer		✗ [6]
Quantity (number of pieces)		✗ [6]
Net weight		✗ [6]

[6] This information can also be provided in accompanying documentation.

■ 3.11.2 Additional information

Additional information 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 section 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing
- Country of origin. In this Standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country.
- Production and processing systems
- Characteristics of the livestock, production and feeding systems
- Slaughter and post-slaughter systems
- 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 (llama/alpaca/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 (llama/alpaca/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/ALPACA MEAT

4.1 Definition of the code

The UNECE code for purchaser requirements for llama/alpaca meat has 14 fields and 20 digits (3 digits not used) and is a combination of the use codes defined in sections 3 and 5.

Field no.	Name	Section	Code range
1	Species	3.2	60 (Llama) 61 (Alpaca)
2	Product/cut	5	0000 – 9999
3	Field not used	-	00 – 99
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 range	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, individually wrapped, llama cube roll of a specified weight range, with a maximum of 3 mm fat thickness, from a female uncalved between 2 and 5 years raised in a pasture production system with a forage-fed feeding system, slaughtered with a conventional system, with an official standards quality system applied.

This item has the following UNECE Llama/Alpaca code: **60012500133201031134**

Field no.	Name	Requirement	Code value
1	Species	Llama	60
2	Product/cut	Cube roll	0125
3	Field not used	–	00
4	Refrigeration	Chilled	1
5	Category	Female uncalved between 2 and 5 years	3
6	Production system	Pasture	3
7a	Feeding system	Forage fed	2
7b	Field not used	-	0
8	Slaughter system	Conventional	1
9	Post-slaughter system	Not specified	0
10	Fat thickness	From 0 to 3 mm fat thickness	3
11	Quality	Official standards	1
12	Weight range	Specified	1
13	Packing	Cuts – individually wrapped (I.W.)	3
14	Conformity assessment	Quality and trade standard conformity assessment	4

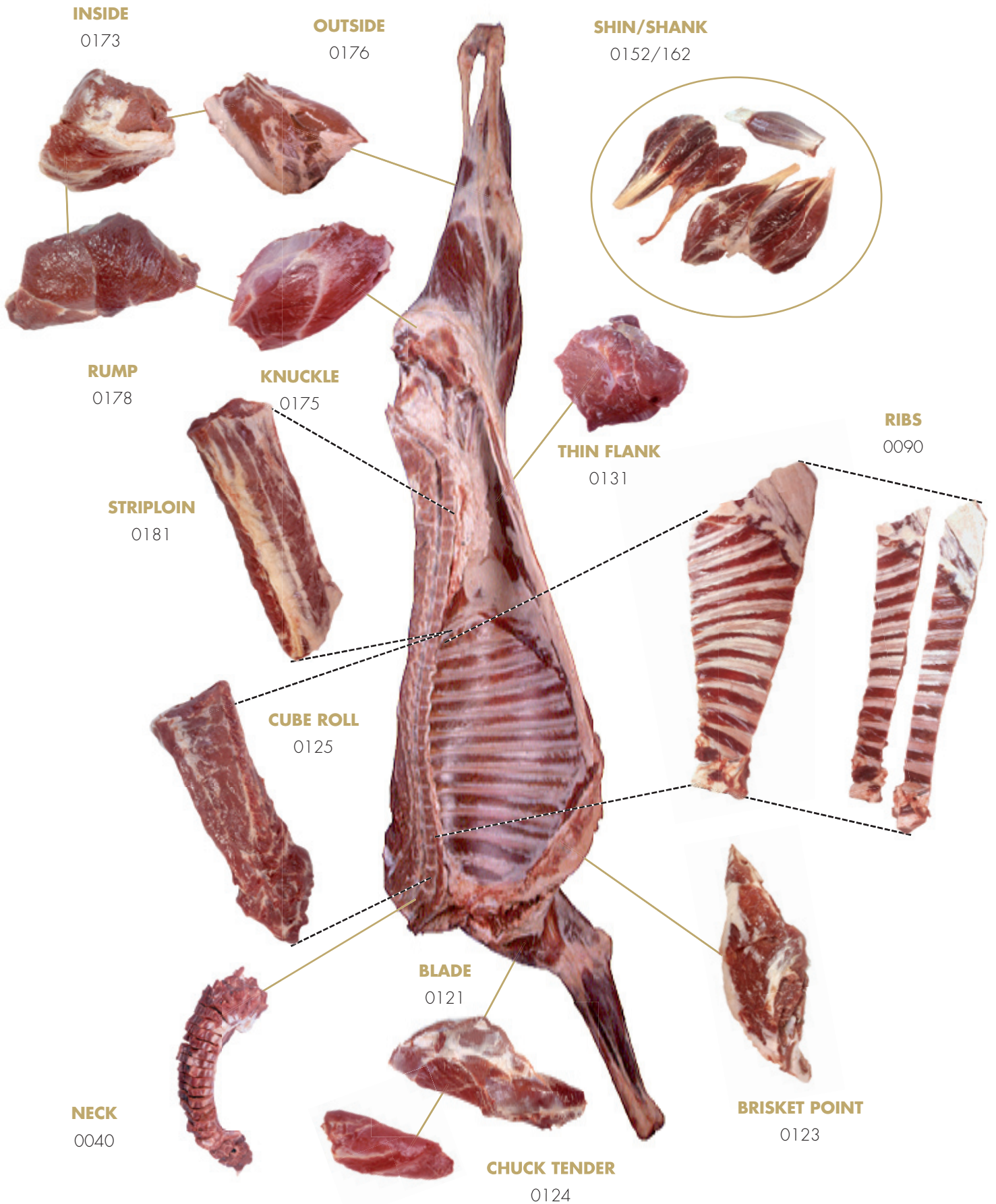# 5. CARCASES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products

Product	English	Page	French	Russian	Spanish
	Bone-in		**Avec os**	**С Костями**	**Con hueso**
0010	Carcase	20	Carcasse	Туша	Canal
0011	Side	20	Demi-carcasse	Полутуша	Media canal
0020	Forequarter	21	Quartier avant	Передняя четвертина	Cuarto delantero
0030	Hindquarter	22	Quartier arrière	Пистолетный отруб задней четвертины	Cuarto trasero
0040	Neck	21	Collier	Шея	Cogote
0041	Neck chop	24	Tranche de collier	Шейное рагу	Chuleta de cogote
0051 / 0061	Palet chop	23	Tranche d'épaule	Чешуйчатое рагу	Chuleta de paleta
0081	Chop	23	Côtelettes	Рагу	Chuleta
0090	Ribs	22	Côtes	Реберная часть	Costillar
	Boneless		**Sans os**	**Без костей**	**Sin hueso**
0121	Blade	27	Paleron	Лопатка (мякоть лопаточной части)	Paleta
0122	Bolar blade	28	Boule de macreuse	Основание лопатки	Centro de carnaza de paleta
0123	Brisket point	29	Gros bout de poitrine	Край челышка без декеля	Pecho corto sin tapa
0124	Chuck tender	28	Jumeau à bifteck	Мякоть передка	Chingolo
0125	Cube roll	28	Noix d'entrecôte	Рулет из спинной мякоти (Рулет из мясистой части спины)	Bife ancho sin tapa
0131	Thin flank	27	Bavette	Тонкая часть пашины	Vacío
0152 / 0162	Shin/Shank	29	Jarret avant / jarret arrière	Рулька/Голяшка передней/задней четвертины	Brazuelo/Garrón
0171	Eye of rump	26	Cœur de rumsteck	Глазок костреца	Corazón de cuadril
0172	Eye round	25	Rond de gîte noix	Глазок бедра	Peceto

Product	English	Page	French	Russian	Spanish
0173	Inside	24	Tende de tranche	Внутренняя часть бедра	Nalga de adentro
0175	Knuckle	25	Tranche grasse	Огузок	Bola de lomo
0176	Outside	24	Gîte noix et rond de gîte noix	Наружная часть	Nalga de afuera
0177	Outside flat	25	Gîte noix	Плоский отруб наружной части	Cuadrada
0178	Rump (tail off)	26	Rumsteck (sans aiguillette baronne)	Крестец	Cuadril (sin cola)
0181	Striploin	26	Faux-filet	Филейный край	Bife angosto
0182	Tenderloin	27	Filet	Вырезка	Lomo
	Edible co-products		**Abats**	**Субпродукты**	**Interiores**
0210	Kidney	29	Rognon	Почки	Riñón

5.2 Llama/Alpaca side skeletal diagram

Tarsus

Calcaneal tuber

Tibia

Obturator foramen

Stifle joint

Patella

Ischium

Femur

Coccygeal vertebrae

Acetabulum

Sacral vertebrae
(1 to 5)

Os coxae

Ilium

Tuber coxae

Lumbar vertebrae
(1 to 7)

Bodies of the vertebrae

Transverse process

Chine bone

Costal cartilages

Xiphoid cartilage

Feather bones

Sternum

Scapular cartilage

Scapula

Olecranon

Spine of scapula

Ulna

Radius

Cervical vertebrae

Humerus

Carpus

caudal
dorsal ventral
cranial

5.3 Standard llama/alpaca primal cuts flow chart

INSIDE
0173

OUTSIDE
0176

SHIN/SHANK
0152/162

RUMP
0178

KNUCKLE
0175

THIN FLANK
0131

RIBS
0090

STRIPLOIN
0181

CUBE ROLL
0125

NECK
0040

BLADE
0121

BRISKET POINT
0123

CHUCK TENDER
0124

5.4 Llama/Alpaca meat cuts

0010 CARCASE

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
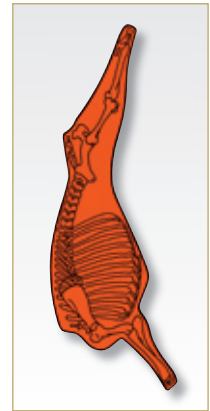
ITEM NO.
0010
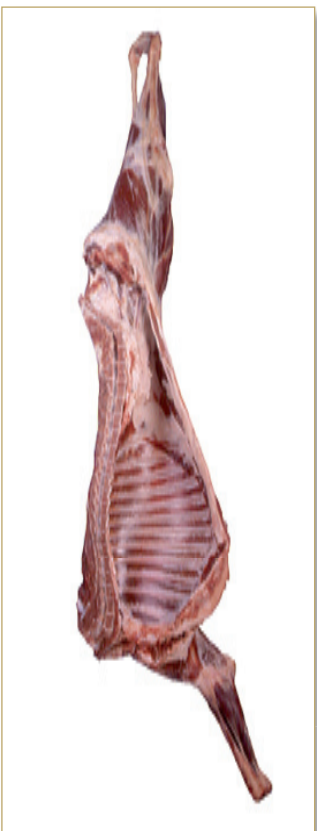
0011 SIDE

Prepared from the carcase (0010). The neck is removed by a cut made between the 7th cervical vertebra and the 1st thoracic vertebra. The carcase is split into sides by one longitudinal cut made centrally down the sacral, lumbar, thoracic vertebra.

To be specified:

- Kidneys - kidney fats removed
- Diaphragm removed
- Spinal cord removed
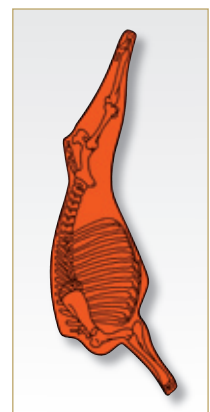
ITEM NO.
0011
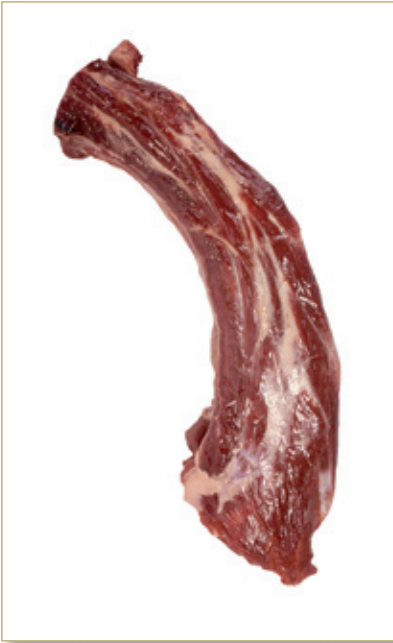
0040 NECK

Neck is composed of the total cervical vetebrae and the muscle attached, obtained from the whole carcase (0010) by a cut made between the 7th cervical vertebra and the 1st thoracic vertebra.

To be specified:

- Neck string removed (M. ligamentum nuchae)

0020 FOREQUARTER

Cranial portion from the side (0011), prepared by a transversal cut made to the column vertebra at the 12th rib and the first lumbar vertebra.

To be specified:

- Forequarter to consist of 11 ribs
- Diaphragm removed
- Spinal cord removed
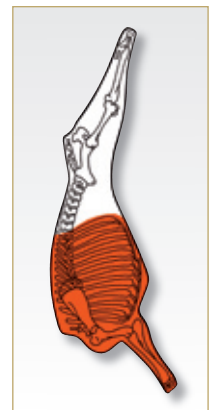
ITEM NO.
0020

0030 HINDQUARTER

Caudal portion from the side (0011), prepared by transversal cut made through the vertebral column between the 12th rib and the 1st lumbar vertebra.

To be specified:

- Hindquarter to consist of 1 rib
- Diaphragm removed
- Kidney - kidney fats removed
- Tail removed at the sacrococcygeal junction
- Spinal cord removed
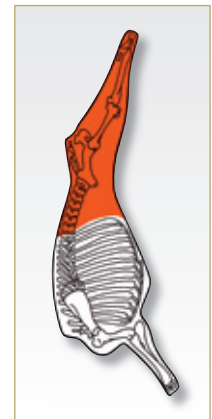
ITEM NO.
0030

0090 RIBS

Ribs are the remaining portion of the ribs, after removing the brisket point (0123) and are removed by a cut parallel to the vertebral column.

To be specified:

- Distance of the vertebra column cut
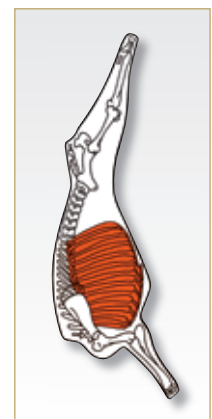
ITEM NO.
0090

0081 CHOP

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

To be specified:

● Chop thickness
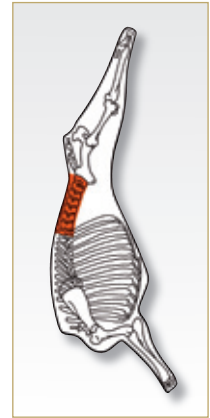
ITEM NO.
0081

0051/0061 PALET CHOP

Palet chop is obtained from the arm, with all the muscle surrounding the humerus bone, cut transversally across the arm bone.

To be specified:

● Palet chop thickness
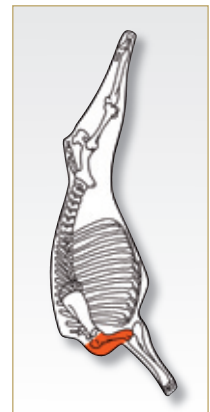
ITEM NO.
0051/0061

0041 NECK CHOP

Neck chop is obtained from the neck (0040) and is cut transversally across the cervical vertebra.

To be specified:

- Neck chop thickness

0173 INSIDE

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 (0176) and the knuckle (0175).

To be specified:

- External fat, silverskin (membrane), connective and fibrous tissue removed

ITEM NO.
0173

0176 OUTSIDE

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 (0173), the knuckle (0175) and the heel muscle (M. gastrocnemius).
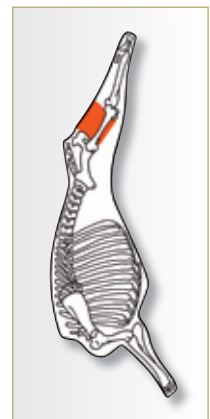
ITEM NO.
0176
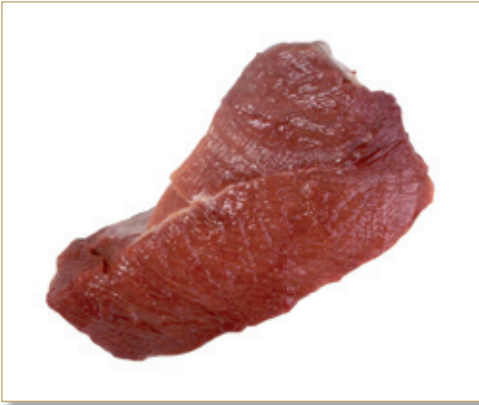
0177 OUTSIDE FLAT

Outside flat is the *M. gluteobiceps*, prepared from the outside (0176) by the separation along the natural seam of the eye round (M. semitendinosus) muscle.

To be specified:

- Fat and connective tissue removed
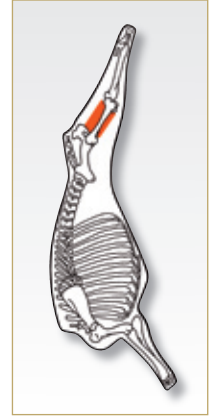
ITEM NO.
0177

0172 EYE ROUND

Eye round is the M. semitendinosus of the outside (0176) remaining after the removal of the outside flat (0177) (M. gluteobiceps) along the natural seam.

To be specified:

- Eye round completely denuded
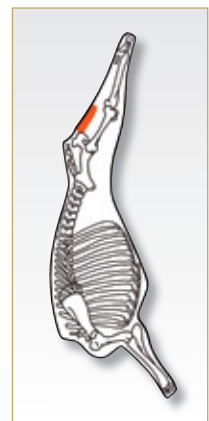
ITEM NO.
0172

0175 KNUCKLE

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
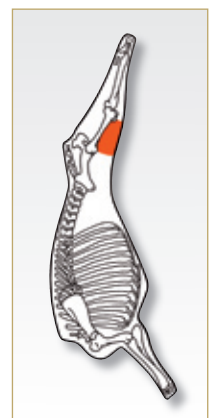
ITEM NO.
0175

0178 RUMP (TAIL OFF)

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 vertebra. 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
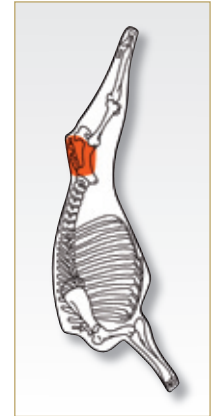
ITEM NO.
0178

0171 EYE OF RUMP

Eye of rump is prepared from the rump (tail off) (0178) by removing the gluteobiceps muscle.

To be specified:

- Caudal tip (M. tensor fasciae latae) attached
- Fat removed
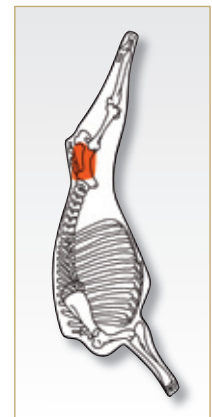
ITEM NO.
0171

0181 STRIPLOIN

Striploin is prepared from a (0 rib) hindquarter (0030) 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 the (1st to 6th) lumbar vertebra. The flank (tail) is removed at the eye of meat at the junction of the 12th rib and parallel to the 1st lumbar vertebra.

To be specified:

- The distance of flank removal from eye of meat
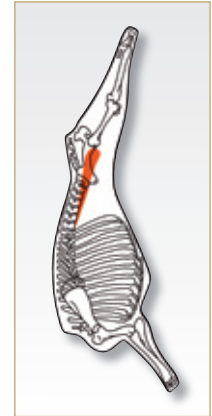- Obtained from the hindquarter to consist of 1 rib
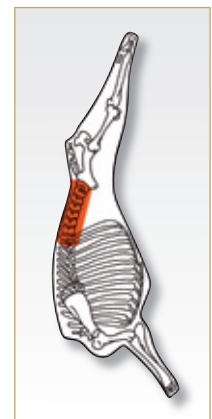
ITEM NO.
0181

0182 TENDERLOIN

Tenderloin (fillet) is prepared from the side (0011) by removing the muscles in one piece from the ventral surface of the lumbar vertebra and lateral surface of the ilium. The side strap (M. psoas minor) remains attached.

ITEM NO.
0182

0131 THIN FLANK

Thin flank is prepared from a hindquarter (0030) 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.
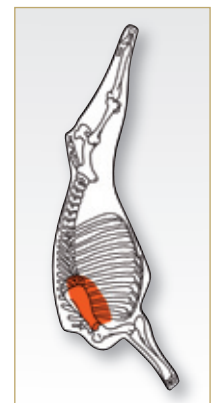

ITEM NO.
0131

0121 BLADE

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. Consists mainly of the M. triceps brachii, group of muscles M. infraespinatus and M. supraespinatus (chuck tender (0124)).
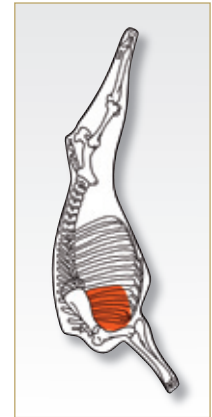

ITEM NO.
0121

0122 BOLAR BLADE

Bolar blade is prepared from the blade (0121) by removal of all muscles surrounding and attached to the bolar (M. triceps brachii) group of muscles.
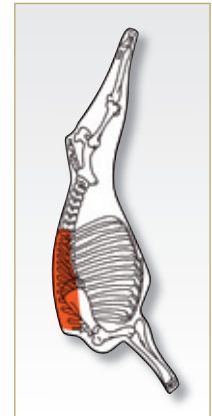

ITEM NO.
0122

0125 CUBE ROLL

Cube roll consists of that portion of the M. longissimus dorsi and the associated muscles that is located along the dorsal aspect of the carcase. The cube roll consists of that portion of the M. longissimus dorsi muscle from the 1st thoracic vertebra to the 12th rib inclusive.
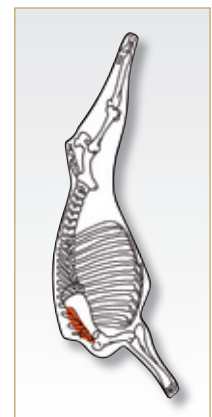

To be specified:
● Obtained from a forequarter to consist of 11 ribs

ITEM NO.
0125

0124 CHUCK TENDER

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.
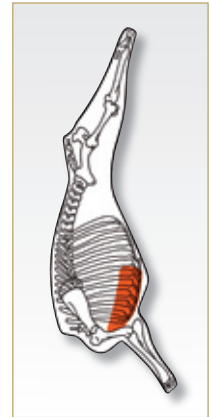

ITEM NO.
0124

0123 BRISKET POINT

Brisket is obtained from the forequarter (0020) by a cut made at the 1st rib and sternum junction, continue to the middle point of the 5th rib and then to the xiphoides cartilage. Consists of the group of muscles that lies on the sternum and part of the ribs.

ITEM NO.
0123

0152/0162 SHIN/SHANK

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.

ITEM NO.
0152/0162

0210 KIDNEY

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

ANNEX I

CODIFICATION SYSTEM

1.   Purpose of the GS1 system

The GS1 system is widely used internationally 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 GS1 Global Office, together with national GS1 member organizations around the world.

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 GS1 standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

GS1 standards can be used in Electronic Data Interchange (EDI) and the GS1 Global Data Synchronization Network (GDSN). Trading partners use EDI to electronically exchange messages regarding the purchase and shipping status of product lots. Trading partners use GDSN to synchronize trade-item and party information in their back-end information systems. This synchronization supports consistent global product identification and classification, a critical step towards efficient global electronic commerce.

### 2.   Use of the UNECE code in the GS1 system

GS1 uses application identifiers as prefixes to identify the meaning and format of the data that follow 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 purchase specification code defined in section 4.1 has been assigned the GS1 application identifier (7002) to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 bar code symbology. This allows the UNECE code information to be included in GS1-128 bar code symbols on shipping containers along with other product information (see examples 1 and 2).

UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN global product classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers will know the exact UNECE cut of each product published in the GDSN (see example 3).

Example 1:

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

(7002) 4493221134000145100(10) 000831
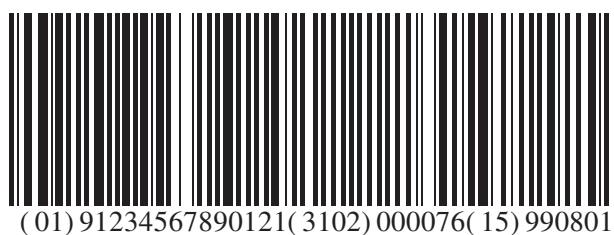
(01)   Global Trade Item Number (GTIN)
(3102)   Net weight, kilograms
(15)   Use-by date
(7002)   UNECE standard code
(10)   Batch number

Example 2:

(01) 99312345678917(3102) 004770(13) 000105(21) 12345678
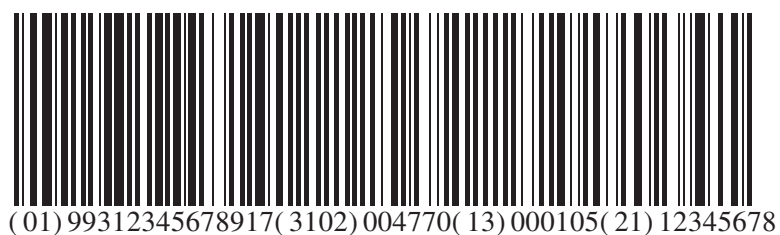
(01)   Global Trade Item Number (GTIN)
(3102)   Net weight, kilograms
(13)   Slaughter/packing date
(21)   Serial number

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

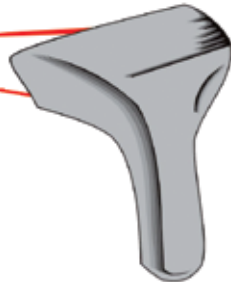## 3. Application of the system in the supply chain

(1) Customers order, using the UNECE Standard and the coding scheme.

(2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).
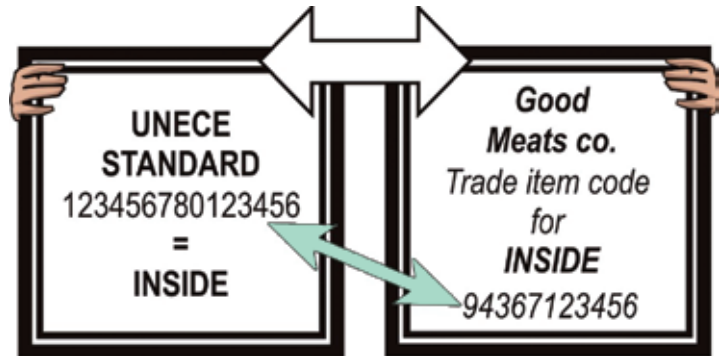
(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.

(4) Customers receive the order and the GS1-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.
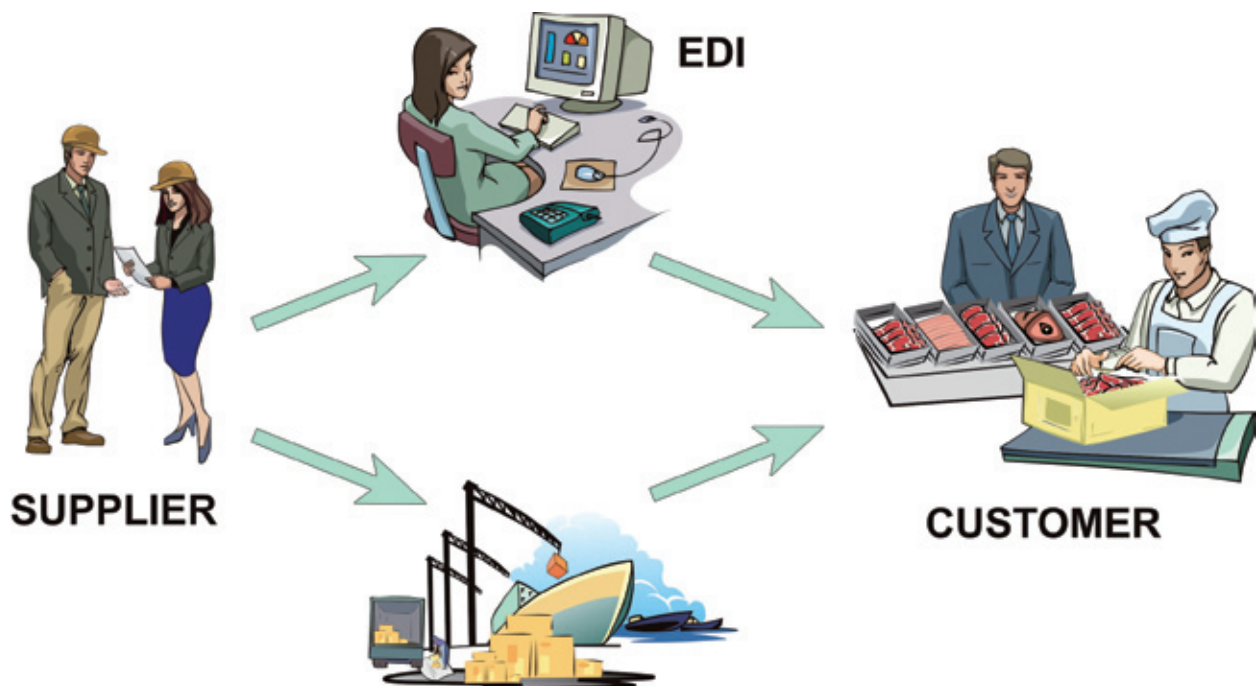

(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

Example 3:
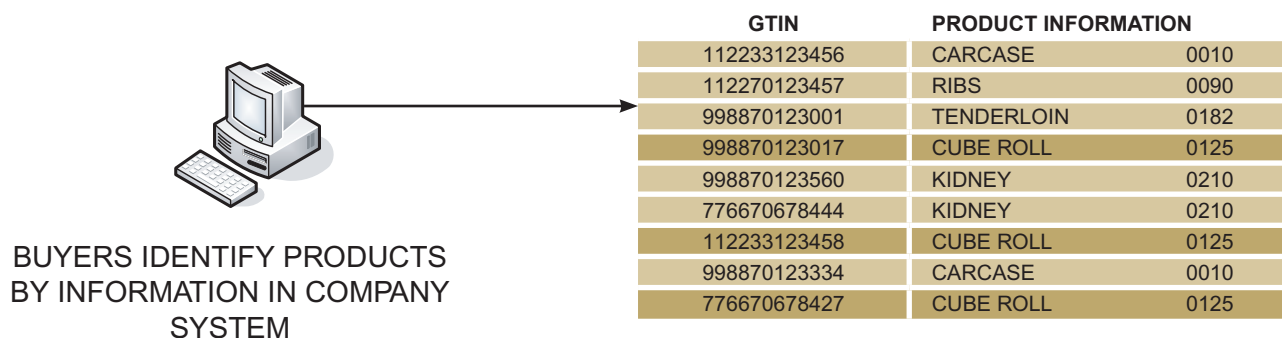
4.   Use of UNECE meat-cut definitions in the GDSN

(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN meat-cut attribute.

GS1 GLOBAL DATA SYNCHRONIZATION NETWORK

Internet

SUPPLIER PUBLISHES PRODUCT
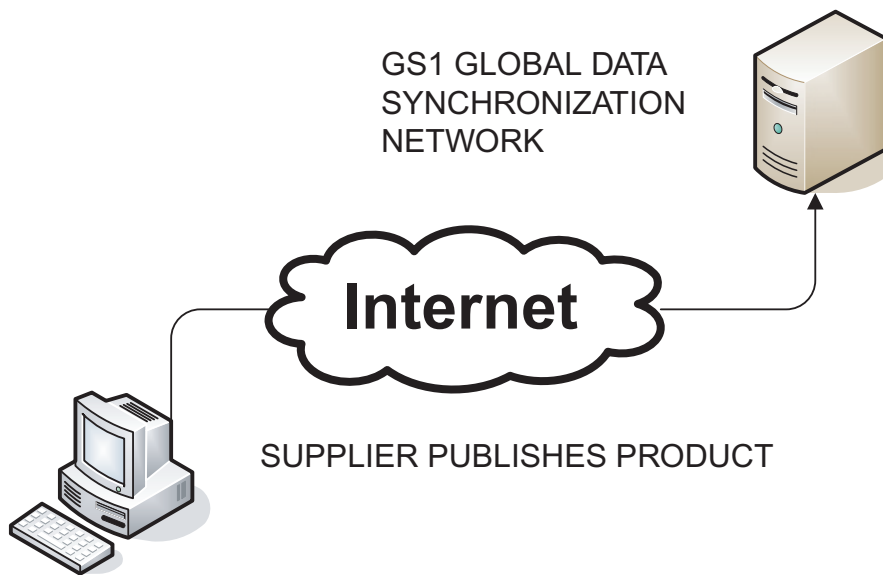
(2) Interested buyers use the UNECE meat-cut and other product information published in the GDSN to synchronize product information in their own information systems.

GS1 GLOBAL DATA SYNCHRONIZATION NETWORK

Internet

BUYERS LOAD PRODUCT INFORMATION INTO COMPANY SYSTEM
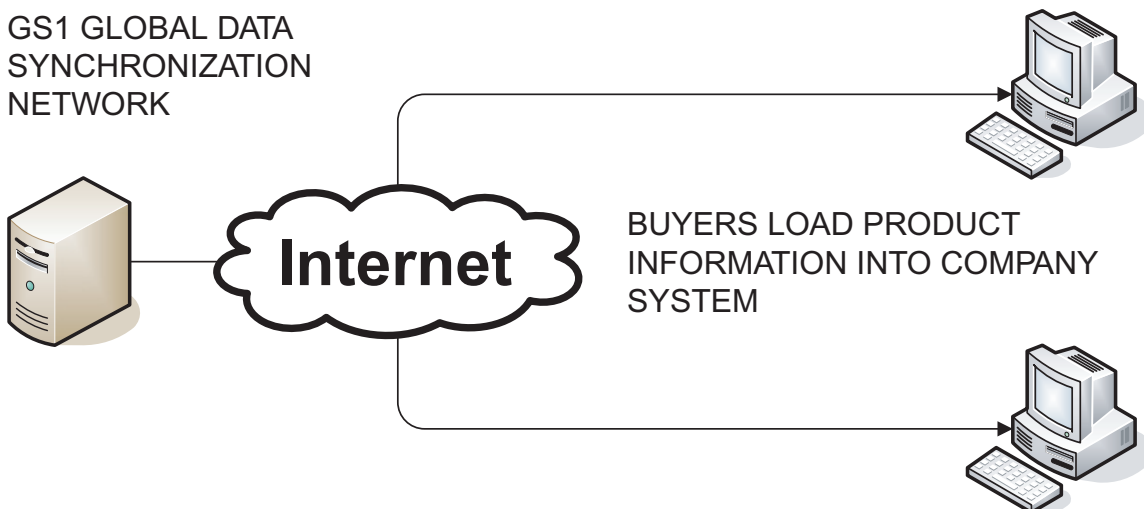
(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.

GTIN	PRODUCT INFORMATION	
112233123456	CARCASE	0010
112270123457	RIBS	0090
998870123001	TENDERLOIN	0182
998870123017	CUBE ROLL	0125
998870123560	KIDNEY	0210
776670678444	KIDNEY	0210
112233123458	CUBE ROLL	0125
998870123334	CARCASE	0010
776670678427	CUBE ROLL	0125

BUYERS IDENTIFY PRODUCTS BY INFORMATION IN COMPANY SYSTEM

(4) Buyers use product GTIN and related information to order product from supplier using EDI or GDSN-compatible data pool service providers.

EDI TRANSACTION

112233123458
CUBE ROLL 0125

SUPPLIER

DATA POOL SERVICE

BUYER ORDERS USING EDI OR DATA POOL
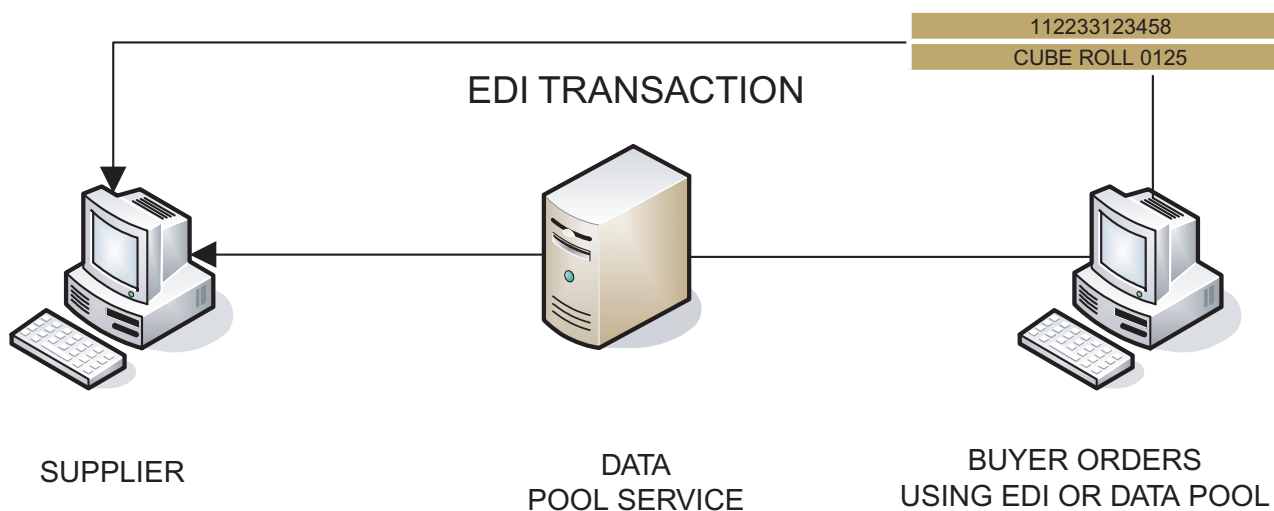
ANNEX II

ADDRESSES

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