

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE
STANDARD

Chicken meat

CARCASES AND PARTS



UNITED NATIONS

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**CHICKEN MEAT
CARCASSES AND PARTS**

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NOTE

The 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 Chicken Meat – Carcasses and Parts is based on document ECE/TRADE/C/WP.7/2006/13.

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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 are 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 in many cases they have served as a basis for 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 product throughout the supply chain.

I hope that the new edition of the UNECE Standard for Chicken Meat – Carcasses and Parts will contribute substantially to the facilitation of fair international trade.

Marek Belka

Executive Secretary

United Nations Economic Commission for Europe

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UNECE STANDARD

CHICKEN MEAT

CARCASES AND PARTS

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.

This text has been prepared under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards that 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 please visit the UNECE website at: www.unece.org/trade/agr/.

Annex II contains a description of the GS1 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
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

1.2 Scope

This standard recommends an international language for raw (unprocessed) chicken (*Gallus domesticus*) carcasses and parts (or cuts) marketed as fit for human consumption. Products with added ingredients or “chicken preparations” are not included. The standard provides purchasers with a variety of options for meat handling, packing and conformity assessment, which correspond to good commercial practice for meat and meat products intended to be sold in international trade.

To market chicken carcasses and parts 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, and 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 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 international reference concerning 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 carcasses 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 this text at its 62nd session (Reference: ECE/TRADE/C/WP.7/2006/13).

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 and parts items must be:

- Free from any foreign material (e.g. glass, rubber, plastic, metal¹).
- Free of foreign odours.
- Free of fecal contamination.
- Free of improper bleeding.
- Free of viscera, trachea, esophagus, mature reproductive organs, and lungs².
- Practically free of feathers and haemorrhaging³.
- Free of freezer-burn⁴.
- Free of gall discoloration³.

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 section 3.9.

3.1 Additional requirements

Additional purchaser-specified requirements that are either not accounted for in the code (e.g. if code 9 “other” is used) or that provide additional clarification to the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for chicken in data field 1 as defined in section 1.1 is 70.

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.

⁴ 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).

3.3 Product/part

■ 3.3.1 Product/part code

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

■ 3.3.2 Bone

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

Bone code (data field 3a)	Category	Description
0	Not specified	
1	Bone-in	Product has no bones removed
2	Partially boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed
4-9	Codes not used	

■ 3.3.3 Skin

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 3b)	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	

Whole Bird with White Skin



Figure 1

Whole Bird with Yellow Skin



Figure 2

Skinless Whole Bird



Figure 3

3.4 Refrigeration

Chicken carcasses and parts may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick⁵) deep frozen without ice glazing, or individually (quick⁵) deep frozen with ice glazing. Not all categories may be used by all regions. Depending on refrigeration method used, tolerances for product weight are 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 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 -2 °C or more than + 4.0 °C at all times following the post-slaughter chilling process
2	Chilled, with ice added	Internal product temperature maintained at not less than - 1.5 °C or more than +4.0 °C at all times following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice)
3	Chilled, with dry ice (CO ₂) added ⁶	Internal product temperature maintained at not less than - 2 °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	Internal product temperature maintained at not less than - 12 °C or more than - 1.5 °C at all times after freezing
5	Frozen	Internal product temperature maintained at - 12 °C or less at all times after freezing
6	Deep frozen	Internal product temperature maintained at - 18 °C or less at all times after freezing
7	Individually (quick ⁵) deep frozen, without ice glazing	Product is individually frozen before packing and maintained at an internal temperature - 18 °C or less at all times after freezing
8	Individually (quick ⁵) deep frozen, with ice glazing	Product is individually frozen before packing and maintained at an internal temperature - 18 °C or less at all times after freezing. Ice glazing methodology and labelling 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	Can be used to describe any other refrigeration agreed between buyer and seller

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.

3.5 Production history

■ 3.5.1 Traceability

The requirements concerning production history as specified by the purchaser may 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 the provisions concerning conformity assessment requirements of section 3.8.

■ 3.5.2 Chicken category

Chicken 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	Capons 1	Surgically neutered chickens, less than 4 months of age
5	Capons 2	Surgically neutered chickens, more than 140 days of age. In the EU, capons must be older than 140 days
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	

■ 3.5.3 Production system

The purchaser may specify a production system. In any case, the production has to be in conformity with the regulation in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	Category ⁸	Description
0	Not specified	
1	Conventional	Chickens are raised in heated and either ventilated or open-sided growing houses
2	Free-range 1	Chickens from slow maturing breeds raised with specified low density indoors and outdoors with unrestricted diurnal outdoor access for at least half of their total life. The feed must contain at least 70% cereals. The minimum slaughter age is 56 days
3	Free-range 2	Chickens from slow maturing breeds raised with specified low density indoors and outdoors with unrestricted diurnal outdoor access for at least half of their total life. The feed must contain at least 70% cereals. The minimum slaughter age is 81 days
4	Free-range 3	Chickens are raised in heated and either ventilated or open-sided growing houses with access to the outdoors
5	Pastured/pasture-raised	Chickens are raised outdoors utilizing movable enclosures located on grass
6	Organic ⁹	Production methods that conform to the legislation of the importing country concerning organic production
7-8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

⁸ In order to indicate types of farming on the labelling, this should conform 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 <eur-lex.europa.eu>).

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

■ 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 7)	Description
00	Not specified
01	Conventional
02-09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free
17-29	Codes not used
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34-49	Codes not used
50	GP free
51	GP & GMO free
52-59	Codes not used
60	GMO free
61-98	Codes not used
99	Can be used to describe any other feeding system agreed between buyer and seller

FM free	Free from fish meal.
IAO free	Free from ingredients of animal origin.
GP free	Free from growth promoters.
GMO free	Free of products derived from genetically modified organisms.

The definitions of the terms above have to be in conformity with the legislation of the importing country.

■ 3.5.5 Slaughter system

Slaughter system code (data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunned prior to bleeding
2	Kosher	Appropriate ritual slaughter procedures used
3	Halal	Appropriate ritual slaughter procedures used
4-8	Codes not used	
9	Other	Any other authorized method of slaughter must be agreed between buyer and seller

■ 3.5.6 Chilling system

The purchaser may specify chilling systems as indicated in the table below.

The following chilling systems may cause weight gain through technically unavoidable water retention. The product description/label must contain the percentage of water contained in the product if it exceeds the technological limits as defined in the legislation of the importing country. If such legislation does not exist those limits must be agreed between buyer and seller. The methods used for determining the water content must be agreed between buyer and seller.¹⁰

Chilling system code (data field 9)	Category	Description
0	Not specified	
1	Immersion chilled (no additives)	Product chilled by movement through reverse-flowing cold water
2	Immersion chilled (additives)	Product chilled by movement through reverse-flowing cold water containing anti-microbial agents
3	Air chilled (no additives)	Product chilled by cold air
4	Air chilled (additives)	Product chilled by cold air containing anti-microbial 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-microbial agents
7-8	Codes not used	
9	Other	Can be used to describe any other chilling system agreed between buyer and seller

¹⁰ Relevant methods can be found in article 9 of the E.U. Regulation (EEC) 1538/91 (consolidated text available at eur-lex.europa.eu).

■ 3.5.7 Anti-microbial treatments

The following treatments may take place before or after chilling. These can include physical, chemical or biological treatments either separately or in combination, meeting relevant legislation in the importing country.

Treatment code (data field 10)	Category	Description
0	Not specified	
1	Without any anti-microbial treatment	No anti-microbial treatment has been used
2	With specified anti-microbial treatment(s)	The specific treatment(s) must be agreed upon between buyer and seller
3-9	Codes not used	

3.6 Quality level

■ 3.6.1 Definition of codes

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

Quality code (data field 11)	Category	Description
0	Not specified	The minimum conditions in chapter 2 have to be complied with
1	Quality level 1	Product meets highest quality level ¹¹
2	Quality level 2	Product meets second quality level ¹¹
3-8	Codes not used	
9	Other	Other quality level or system agreed between buyer and seller

¹¹ If used, the quality level should conform to relevant legislation of the importing country e.g.:
 - European Union Reg. No. 1538/1991 (consolidated version) article 6, as available at eur-lex.europa.eu.
 - United States Classes, Standards, and Grades for Poultry AMS 70.200 et seq., as available at 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 Labelling information to be mentioned on or fixed to the marketing units of chicken carcasses and parts

■ 3.7.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following list 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 lb)
- Percentage of additional water conforming to section 3.5.6

■ 3.7.2 Other product claims

Other product claims may be listed on product labels as required by the importing country's legislation, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also 3.5.1).

Examples of such product claims include the following:

- Country of birth
 - Country(ies) of raising
 - Country of slaughter
 - Country(ies) of processing/cutting
 - Country(ies) of packing
 - Country of origin: In this standard the term "country of origin" is reserved to indicate that birth, raising, slaughter, processing/cutting and packing have taken place in the same country
 - Production and feeding systems
 - Processing/packaging date
 - Quality/grade/classification
 - Slaughtering procedures
 - Chilling system
-

3.8 Provisions concerning conformity assessment requirements

The purchaser may request third-party conformity assessment of the product's quality/grade/classification, purchaser-specified options of the trade 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.

Chicken or batch identification conformity assessment (chicken/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	Chicken/batch identification (chicken/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and chicken/batch ID conformity assessment
6	Trade standard and chicken/batch ID conformity assessment
7	Quality, trade standard, and chicken/batch ID conformity assessment
8	Code not used
9	Other

3.9 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, to the thermal condition of the chicken carcasses and parts (chilled or frozen) and shall be in accordance with the requirements of the importing country. Attention is drawn to the provisions of the *UNECE Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for Such Carriage (ATP)* (ECE/TRANS/165).

■ 3.9.1 Piece weight

A “piece” is a whole bird, a bird cut into pieces, or a part from a bird as specified by the product description. The weight can also be indicated as a weight range. Definition of the weight ranges and their application and verification must be agreed between buyer and seller.

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

Piece weight code (data field P1)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

■ 3.9.2 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	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	Plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed
04	Plastic bag, with modified atmosphere	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	Plastic bag or other similar material that is used to enclose individual servings of the product



Primary packaging code (data field P2)	Category	Description
06	Tray pack	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	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	Paper container that holds the 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 this packaging is selected, the purchaser must also specify the type of packing container into which the carton is placed
10-97	Codes not used	
98	Not packaged	Product is not packaged into consumer- or institutional-sized units, (e.g. product is packed directly in a packing container such as a returnable plastic container, lined box, or bulk bin)
99	Other	

■ 3.9.3 Consumer labelling

Consumer labelling of the primary package may be specified as follows:

Consumer labelling code (data field P3)	Category/Description
0	Not specified
1	Labelled: consumer labels shall be present on packages. They must be in accordance with the requirements of the country of destination
2	Not labelled
3-9	Codes not used

■ 3.9.4 Weight of the primary package

The weight of the primary package contents is the sum of the weight of the pieces contained, as defined in 3.9.1. The weight can also be indicated as a weight range. In this case the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Primary package weight code (data field P4)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3-8	Codes not used
9	Other

■ 3.9.5 Secondary packaging

Secondary packaging is used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. Secondary packages must be labelled in accordance with the requirements of the country of destination. Secondary packagings may be specified as follows:

Secondary packaging 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	

■ 3.9.6 Secondary package weight

Secondary package weight is specified in kilograms as five digits with one decimal place (0000.0 kg). Secondary package weight tolerances and weight ranges to be determined by the buyer and seller as noted in 3.9.1.

Secondary package weight code (data field P6)	Category/Description
00000	Not specified
00001-99999	Specify five-digit piece weight (0000.0) in kilograms

■ 3.9.7 Poultry meat packaging and packing coding format

The following table demonstrates the general application of the coding format for describing packaging and packing for chicken:

Data field	Description	Section	Code range
P1	Piece weight	3.9.1	0-9
P2	Primary packaging	3.9.2	00-99
P3	Primary package consumer labelling	3.9.3	0-9
P4	Primary package weight	3.9.4	0-9
P5	Secondary packaging	3.9.5	0-9
P6	Secondary package weight	3.9.6	00000-99999

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 14 fields and 20 digits (2 digits unused) and is a combination of the codes defined in chapter 3.

Field no.	Name	Section	Code Range
1	Species	3.2	00 – 99
2	Product/part	5	0000 – 9999
3a	Bone	3.3.2	0 – 9
3b	Skin	3.3.3	0 – 9
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Chilling system	3.5.6	0 – 9
10	Anti-microbial treatment	3.5.7	0 – 9
11	Quality	3.6	0 – 9
12	Field not used	-	0 – 9
13	Field not used	-	0 – 9
14	Conformity assessment	3.8	0 – 9

4.2 Example

The following example describes: a deep-frozen, yellow-skin, whole young chicken with giblets, which was organically grown and raised, with no fishmeal used in the feed, air chilled without additives, and without anti-microbial treatments. The chicken is of the highest quality and the quality and trade standard are to be certified by a company specified by the buyer.

This item has the following UNECE Chicken Meat Code: **70010113626100311004**

Field no.	Name	Requirement	Value
1	Species	Chicken	70
2	Product/part	Whole bird	0101
3a	Bone	Bone-in	1
3b	Skin	Skin-on, yellow skin	3
4	Refrigeration	Deep frozen	6
5	Category	Young chicken	2
6	Production system	Organic	6
7	Feeding system	Fish meal free	10
8	Slaughter system	Not specified	0
9	Chilling system	Air chilled (no additives)	3
10	Anti-microbial treatment	Without any anti-microbial treatment	1
11	Quality	Quality level 1	1
12	Field not used	-	0
13	Field not used	-	0
14	Conformity assessment	Quality and trade standard conformity assessment	4

5. CARCASSES AND PARTS DESCRIPTIONS

5.1 Multilingual index of products

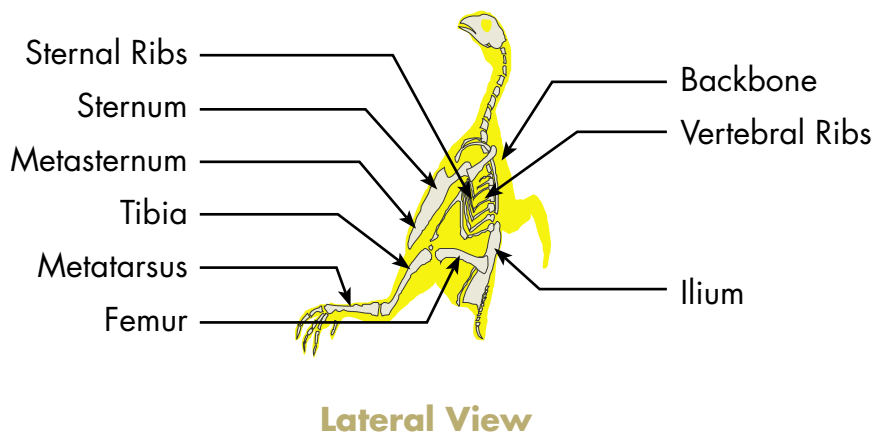
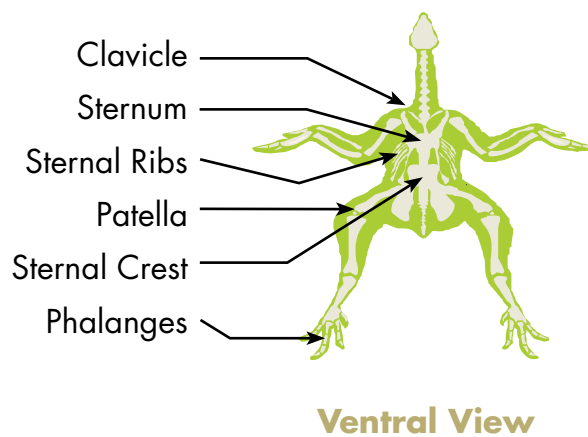
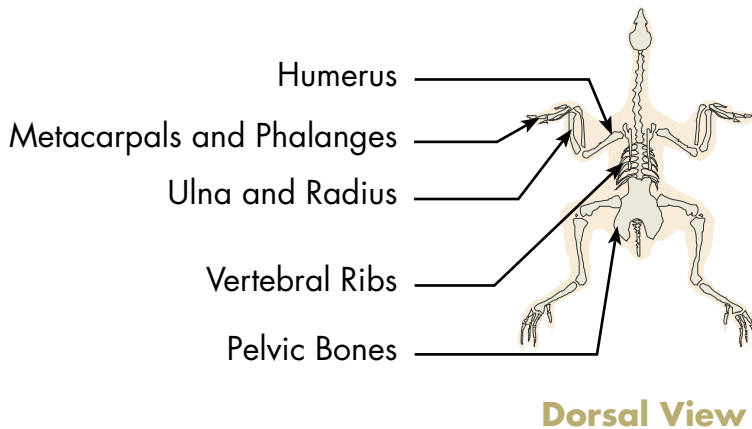
Product	English	Page	French	Russian	Spanish	Chinese
0101	Whole bird	24	Poulet entier	Тушка потрошенная (ТП) с комплектом потрохов и шей	Pollo entero	整鸡
0102	Whole bird without giblets	24	Poulet entier sans abats	Тушка потрошенная (ТП)	Pollo entero sin menudencias	去内脏白条鸡
0103	Boneless whole bird without wings and giblets	24	Poulet entier désossé, sans abats ni ailes	Тушка потрошенная (ТП) обваленная без крыльев	Pollo entero deshuesado sin alas ni menudencias	去翅去内脏无骨白条鸡
0104	Whole bird without giblets, with long-cut drumsticks (Shank)	25	Poulet entier sans abats avec pilons coupe longue	Тушка потрошенная (ТП) с низким срезом голеней	Pollo entero sin menudencias con piernas corte largo	去爪白条鸡
0105	Whole bird without giblets, with half neck	25	Poulet entier sans abats avec demi-cou	Тушка потрошенная (ТП) с половиной шеи	Pollo entero sin menudencias con medio cogote	半脖白条鸡
0106	Whole bird without giblets, with whole neck	25	Poulet entier sans abats avec cou entier	Тушка потрошенная (ТП) с целой шей	Pollo entero sin menudencias con cogote entero	全脖白条鸡
0107	Whole bird without giblets, with head	26	Poulet entier sans abats avec tête	Тушка потрошенная (ТП) с неотделенной головой	Pollo entero sin menudencias con cabeza	带头白条鸡
0108	Whole bird without giblets, with head and feet	26	Poulet entier sans abats avec tête et pattes	Тушка потрошенная (ТП) с неотделенными головой и плюснами ног	Pollo entero sin menudencias con cabeza y patas	带头带爪白条鸡
0201	2-Piece cut-up (Split bird)	26	Poulet découpé en deux (demi-poulet)	Тушка, разделанная на 2 части (полутушки)	Pollo en mitades	半胴体
0202	4-Piece cut-up (Quartered bird)	27	Poulet découpé en quatre (quart de poulet)	Тушка, разделанная на 4 части (четвертины)	Pollo en cuartos	四分体
0203	6-Piece cut-up	27	Poulet découpé en six	Тушка, разделанная на 6 частей	Pollo trozado en 6, sin alas	六分体
0204	8-Piece cut-up, traditional	27	Poulet découpé en huit, selon un mode classique	Тушка, разделанная на 8 частей, традиционно	Pollo trozado en 8, tradicional	传统八分体
0205	8-Piece cut-up, non-traditional	28	Poulet découpé en huit, selon un mode non classique	Тушка, разделанная на 8 частей, нетрадиционно	Pollo trozado en 8, no tradicional	非传统八分体
0206	9-Piece cut-up, traditional	28	Poulet découpé en neuf, selon un mode classique	Тушка, разделанная на 9 частей, традиционно	Pollo trozado en 9, tradicional	传统九分体
0207	9-Piece cut-up, country-cut	28	Poulet découpé en neuf, selon un mode particulier	Тушка, разделанная на 9 частей, разделка «Кантри»	Pollo trozado en 9, corte rústico	非传统九分体
0208	10-Piece cut-up	29	Poulet découpé en dix	Тушка, разделанная на 10 частей	Pollo trozado en 10	十分体
0301	Front half	29	Moitié antérieure (moitié ailes)	Передняя часть	Mitad delantera	前二分体
0302	Front half without wings (Whole breast with back)	29	Moitié antérieure sans ailes (poitrine entière avec dos)	Передняя часть без крыльев (целая грудка с прилегающей частью спинки)	Mitad delantera sin alas	不带翅前二分体
0401	Back half (Saddle)	30	Moitié postérieure (moitié cuisses)	Задняя часть	Mitad trasera	后二分体
0402	Back half without tail (Saddle)	30	Moitié postérieure (Moitié cuisses) sans croupion	Задняя часть без гузки	Mitad trasera sin rabadilla	不带尾后二分体
0501	Breast quarter	30	Quart antérieur (Quart aile)	Передняя четвертина	Pechuga	胸四分体
0502	Split breast with back portion	31	Quart antérieur sans aile	Передняя четвертина без крыла	Media pechuga	带肩胸四分体
0601	Whole breast with ribs and tenderloins	31	Poitrine entière avec côtes et filets internes	Грудка с ребрами и малым филе	Pechuga entera, con costillas	带里脊大胸
0602	Bone-in whole breast with ribs and wings	31	Poitrine entière non désossée avec côtes et ailes	Грудка с ребрами и крыльями	Pechuga entera, con costillas y alas	带骨带翅连大胸
0603	Boneless whole breast with rib meat, without tenderloins	32	Poitrine entière désossée avec viande de côtes, sans filets internes	Обваленная грудка с реберным мясом без малого филе	Pechuga entera, con carne de costillas, sin filete	无骨不带里脊大胸
0604	Boneless whole breast with tenderloins	32	Poitrine entière désossée avec filets internes	Обваленная грудка с малым филе	Pechuga entera, con filete	无骨带里脊胸肉
0605	Boneless whole breast without tenderloins	32	Poitrine entière désossée sans filets internes	Обваленная грудка без малого филе	Pechuga entera, sin filete	无骨不带里脊胸肉

Product	English	Page	French	Russian	Spanish	Chinese
0701	Bone-in split breast with ribs	33	Moitié de poitrine non désossée avec côtes	Половина грудки с ребрами	Media pechuga, con costillas	帶骨大胸 (半)
0702	Bone-in split breast with ribs and wing	33	Moitié de poitrine non désossée avec côtes et aile	Половина грудки с ребрами и крылом	Media pechuga, con costillas y alas	帶骨翅根连大胸 (半)
0704	Boneless split breast without rib meat	33	Moitié de poitrine désossée sans viande de côtes	Обваленная половина грудки без мякотных тканей прилегающих ребер	Media pechuga, parcialmente deshuesada	无骨小胸肉 (半)
0705	Partially boneless split breast with rib meat and first segment wing (Airline breast or French cut)	34	Moitié de poitrine partiellement désossée avec viande de côtes et premier segment d'aile	Частично обваленная половина грудки с мякотными тканями прилегающих ребер и плечевой частью крыла («воздушная» грудка или французская разделка)	Media pechuga, parcialmente deshuesada, con primer segmento del ala	部分剔骨翅根连胸 (半)
0801	Tenderloin (Inner fillet, tender, small fillet)	34	Filet (interne)	Малое филе	Filete	里脊
0802	Tenderloin (Inner fillet, tender, small fillet) with tendon tip off	34	Filet (interne) avec tendon sectionné	Малое филе без выступающей части сухожилия	Filete sin punta de tendón	去头里脊
0901	Leg with back portion (Leg quarter)	35	Quart cuisse	Задняя четвертина	Muslo con pierna	腿四分体
0902	Leg with back portion, without tail (Leg quarter without tail)	35	Quart cuisse sans croupion avec partie de dos	Задняя четвертина без гузки	Muslo con pierna, sin rabadilla	不带尾腿四分体
0903	Leg with back portion, without tail and abdominal fat (Leg quarter without tail and abdominal fat)	35	Quart cuisse sans croupion ni graisse abdominale avec partie de dos	Задняя четвертина без гузки и абдоминального жира	Muslo con pierna, sin rabadilla ni grasa abdominal	不带尾和肚油腿四分体
0904	Long-cut drumstick and thigh portion with back (Long-cut drum and thigh portion)	36	Pilon coupe longue et partie de haut de cuisse avec partie de dos	Голень с частью бедра и часть бедра с прилегающей спинкой	Muslo con pierna corte largo y espalda	长切带背全腿
1001	Whole leg (Short-cut leg)	36	Cuisse entière	Окорочок	Pierna entera	短切全腿
1002	Whole leg with abdominal fat (Half saddle without back)	36	Cuisse entière avec graisse abdominale	Окорочок с абдоминальным жиром (задняя часть без спинки)	Pierna entera con grasa abdominal	带肚油全腿
1003	Whole leg, long-cut (Long-cut leg)	37	Cuisse entière coupe longue	Окорочок с низким срезом голени	Pierna entera, corte largo	长切全腿
1004	Whole leg with thigh/drumstick incision (Short-cut Sujire)	37	Cuisse entière avec incision du haut de cuisse et du pilon	Окорочок с надрезом мышц бедра/голени	Pierna entera con muslo, con incisión en la parte alta del muslo	短切全腿 (大腿肉和琵琶腿肉切开)
1005	Whole leg, long-cut, with thigh/drumstick incision (Long-cut Sujire)	37	Cuisse entière coupe longue avec incision du haut de cuisse et du pilon	Окорочок с низким срезом голени и надрезом мышц бедра/голени	Pierna entera, corte largo con incisión	长切全腿 (大腿肉和琵琶腿肉切开)
1101	Thigh	38	Haut de cuisse	Бедро	Muslo	鸡大腿
1102	Bone-in thigh with back portion (Thigh quarter)	38	Haut de cuisse non désossé avec partie de dos	Бедро с частью спинки	Muslo con hueso y carcasa trasera	带背大腿肉
1103	Boneless thigh, trimmed	38	Haut de cuisse désossé paré	Обваленное жилованное бедро	Muslo deshuesado	无骨去皮大腿肉
1104	Boneless thigh, squared	39	Haut de cuisse désossé découpé en carré	Обваленное бедро квадратной формы	Muslo deshuesado cortado cuadrado	无骨方切大腿肉
1105	Boneless thigh, trimmed and squared	39	Haut de cuisse désossé paré et découpé en carré	Обваленное жилованное бедро квадратной формы	Muslo deshuesado en dos trozos	无骨去皮方切大腿肉
1201	Drumstick (Drum)	39	Pilon	Голень	Pierna	琵琶腿
1202	Slant-cut drumstick (Drum portion)	40	Pilon coupe oblique	Кососрезанная голень	Pierna corte oblicuo	斜切琵琶腿
1301	Whole wing	40	Aile entière	Крыло	Ala entera	整翅
1302	1 st and 2 nd Segment wing (V-wing)	40	Premier et deuxième segments d'aile (coupe en V)	Плечевая и локтевая части крыла, соединенные V-образно	1 ^{er} y 2 ^o segmento del ala (ala en V)	V形翅 (第1和2节)
1303	2 nd and 3 rd Segment wing (2-joint wing, wing portion)	41	Deuxième et troisième segments d'aile	Локтевая часть крыла с кистью	2 ^o y 3 ^{er} segmento del ala	上半翅 (第2和3节)
1304	1 st Segment wing (Wing drumette)	41	Premier segment d'aile	Плечевая часть крыла («драммет», плечо)	1 ^{er} segmento del ala	翅根 (第一节)
1305	2 nd Segment wing (Wing flat, mid-joint)	41	Deuxième segment d'aile	Локтевая часть крыла («флэт»)	2 ^o segmento del ala	翅中 (第2节)

Product	English	Page	French	Russian	Spanish	Chinese
1306	3 rd Segment wing (Wing tip, flipper)	42	Troisième segment d'aile	Кисть крыла (кончик, флиппер)	3 ^{er} segmento del ala (punta de ala)	翅尖 (第3节)
1307	1 st Segment and 2 nd Segment wings (Disjointed wings)	42	Premiers et deuxièmes segments d'aile (séparés)	Плечевая и локтевая части крыла	Primer y segundo segmentos del ala separados	下半翅 (第1和2节)
1308	Wings with back attached, whole (Pipistrelli-cut)	42	Ailes avec dos attaché, entières	Крылья с прилегающей частью спинки (разделка «Пипистрелли»)	Alas con carcasa trasera	带肩翅
1401	Stripped lower back	43	Bas de dos dépouillé	Нижняя часть спинки после частичной или полной обвалки	Carcasa trasera sin carne	背肉块
1402	Lower back	43	Bas de dos	Нижняя часть спинки	Carcasa trasera	背肉
1403	Upper back	43	Haut de dos	Верхняя часть спинки	Carcasa delantera	肩肉
1404	Whole back	44	Dos entier	Спинка	Carcasa entera sin costillas	肩背肉
1501	Tail	44	Croupion	Гузка	Rabadilla	鸡尾
1601	Neck	44	Cou	Обработанная шея	Cogote	鸡脖
1701	Head	45	Tête	Обработанная голова	Cabeza	鸡头
1801	Processed paws	45	Parties inférieures de pattes préparées	Обработанные плюсны ног	Patas procesadas	加工小凤爪
1802	Processed feet	45	Pattes préparées	Обработанные ноги	Patas largas procesadas	加工大风爪
1803	Unprocessed paws	46	Parties inférieures de pattes non préparées	Необработанные плюсны ног	Patas sin procesar	小凤爪
1804	Unprocessed feet	46	Pattes non préparées	Необработанные ноги	Patas largas sin procesar	大风爪
1901	Gizzards, processed	46	Gésiers, préparés	Обработанный мышечный желудок	Mollejas procesadas	鸡胗
1902	Gizzards, butterfly-cut	47	Gésiers, coupe en papillon	Мышечный желудок, обработанный и разрезанный в виде бабочки	Mollejas, corte mariposa	蝴蝶形鸡胗
1903	Gizzards, V-style cut (V-style gizzards)	47	Gésiers, coupe en V	Мышечный желудок, обработанный и V-образно разрезанный	Mollejas, corte en V	V形鸡胗
2001	Livers	47	Foies	Печень обработанная	Hígados	鸡肝
2101	Hearts, cap-off	48	Cœurs, sans «coiffe»	Сердце обработанное без верхушки аортального клапана	Corazones sin casquete	去盖鸡心
2102	Hearts, cap-on	48	Cœurs, avec «coiffe»	Сердце необработанное	Corazones con casquete	带盖鸡心
2201	Testes (Fries, testicles)	48	Testicules	Семенники	Testículos	睾丸
2301	Breast skin	49	Peau de poitrine	Кожа грудки	Piel de la pechuga	胸皮
2302	Thigh/leg skin	49	Peau de haut de cuisse/cuisse	Кожа бедра/окорочка	Piel del muslo y pierna	腿皮
2303	Body skin	49	Peau de corps	Кожа тушки	Piel del cuerpo	鸡皮
2401	Abdominal fat (Leaf fat)	50	Graisse abdominale	Абдоминальный жир (листовой жир)	Grasa abdominal	鸡肚油
4001	2-Product combinations (2-product combo)	50	Combinaison de deux produits	Набор из двух видов продуктов	Combinación de dos productos	2件套
4002	3-Product combinations (3-product combo)	51	Combinaison de trois produits	Набор из трех видов продуктов	Combinación de tres productos	3件套
4003	4-Product combinations (4-product combo)	51	Combinaison de quatre produits	Набор из четырех видов продуктов	Combinación de cuatro productos	4件套

5.2 Chicken skeletal diagram explanation

Two of the three skeletal diagrams of a whole chicken shown below are used to illustrate the composition of each poultry product. These three diagrams show the major bones of the chicken in dorsal or in back view (in pink), ventral or breast view (in green) and lateral or side view (in yellow). The shaded areas of views for the particular product represent the portion and muscles of the chicken included in that product.

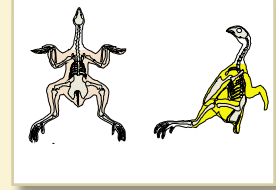


5.3 Chicken meat parts

0101 WHOLE BIRD



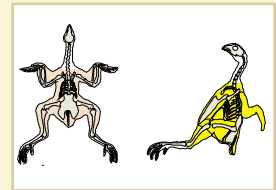
A “whole bird” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head and feet are removed, and the oil gland and tail may or may not be present. The neck with or without skin and gizzard, heart and liver (giblet pack) are included as separate parts.



0102 WHOLE BIRD WITHOUT GIBLETS



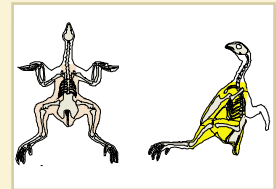
A “whole bird without giblets” consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head and neck with skin, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.



0103 BONELESS WHOLE BIRD WITHOUT WINGS AND GIBLETS



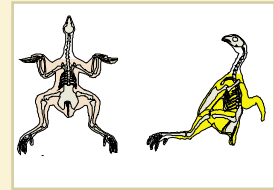
A “boneless whole bird without wings and giblets” consists of an intact carcass with the breast, thigh and drumstick meat. The head and neck with skin, wings, feet, gizzard, heart and liver, oil gland and tail are removed.



0104 WHOLE BIRD WITHOUT GIBLETS, WITH LONG-CUT DRUMSTICKS (SHANK)



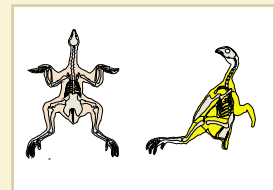
A "whole bird without giblets, with long-cut drumsticks" consists of an intact carcass with all parts, including the breast, thighs, long-cut drumsticks, wings, back, and abdominal fat. The head and neck with skin, paws, gizzard, heart and liver are removed. The tail may or may not be present.



0105 WHOLE BIRD WITHOUT GIBLETS, WITH HALF NECK



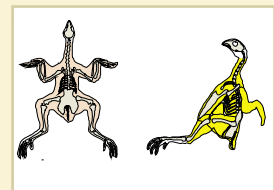
A "whole bird without giblets, with half neck" consists of an intact carcass with one-half of the neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, one-half of the neck, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.



0106 WHOLE BIRD WITHOUT GIBLETS, WITH WHOLE NECK

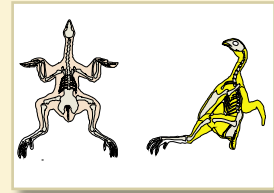


A "whole bird without giblets, with whole neck" consists of an intact carcass with the neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.

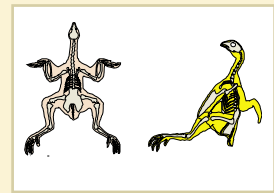


**0107 WHOLE BIRD WITHOUT GIBLETS,
WITH HEAD**

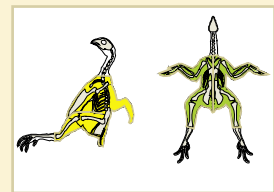
A “whole bird without giblets, with head” consists of an intact carcass with the head attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.

**0108 WHOLE BIRD WITHOUT GIBLETS,
WITH HEAD AND FEET**

A “whole bird without giblets, with head and feet” consists of an intact carcass with the head and feet attached. All parts, including the breast, thighs, drumsticks, wings, back and abdominal fat are also attached. The gizzard, heart and liver are removed. The oil gland and tail may or may not be present.

**0201 TWO-PIECE CUT-UP
(SPLIT BIRD)**

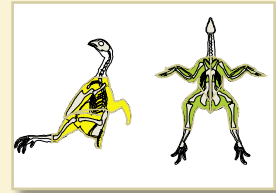
A “2-piece cut-up” bird is produced by splitting a whole bird without giblets (0102) end to end through the back and breast to produce approximately equal left and right carcass halves. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0202 FOUR-PIECE CUT-UP (QUARTERED BIRD)



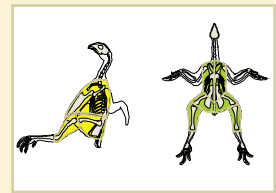
A "4-piece cut-up" bird is produced by cutting a whole bird without giblets (0102) into 2 breast quarters with wings attached and 2 leg quarters. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



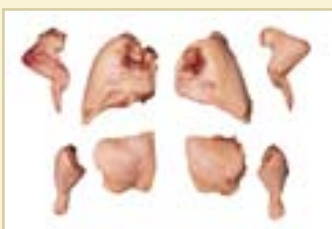
0203 SIX-PIECE CUT-UP



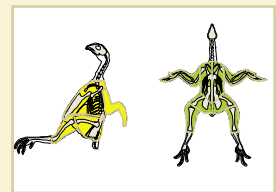
A "6-piece cut-up" bird is produced by cutting a whole bird without giblets (0102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion. The wings are removed. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0204 EIGHT-PIECE CUT-UP, TRADITIONAL



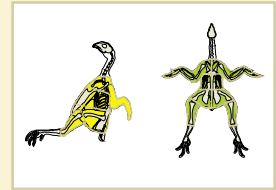
An "8-piece traditional cut-up" bird is produced by cutting a whole bird without giblets (0102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0205 EIGHT-PIECE CUT-UP, NON-TRADITIONAL



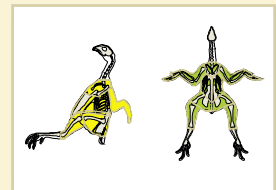
An "8-piece non-traditional cut-up" bird is produced by cutting a whole bird without giblets (0102) into eight pieces specified by the buyer or seller. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0206 NINE-PIECE CUT-UP, TRADITIONAL



A "9-piece traditional cut-up" bird is produced by cutting a whole bird without giblets (0102) into 1 breast portion containing the clavicle, 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0207 NINE-PIECE CUT-UP, COUNTRY-CUT



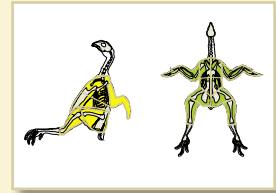
A "9-piece country-cut cut-up" bird is produced by cutting a whole bird without giblets (0102) into 1 lower breast portion, 2 upper split breast portions (with back and rib portions), 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0208 TEN-PIECE CUT-UP



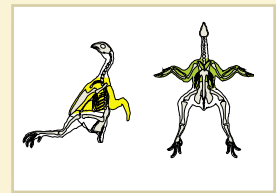
A "10-piece cut-up" bird is produced by cutting a whole bird without giblets (0102) into 4 equal breast portions with back and ribs, 2 thighs with back portion, 2 drumsticks, and 2 wings. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.



0301 FRONT HALF



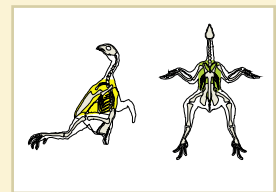
A "front half" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The front half consists of a full breast with the adjacent back portion and both wings attached.



0302 FRONT HALF WITHOUT WINGS (WHOLE BREAST WITH BACK)



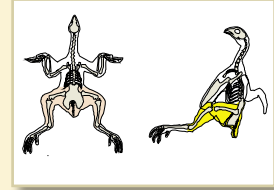
A "front half without wings" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.



0401 BACK HALF (SADDLE)



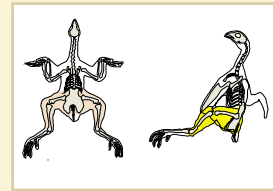
A “back half” is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail. The oil gland may or may not be removed.



0402 BACK HALF WITHOUT TAIL (SADDLE)



A “back half without tail” is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.



0501 BREAST QUARTER



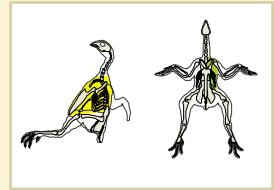
A “breast quarter” is produced by cutting a front half (0301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.



0502 SPLIT BREAST WITH BACK PORTION



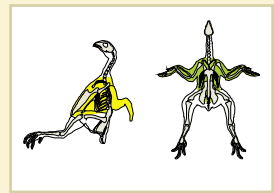
A "split breast with back portion" is produced by cutting a front half without wings (0302) along the sternum and back into two approximately equal portions. The split breast with back portion consists of half of a breast with a portion of the back attached.



0601 WHOLE BREAST WITH RIBS AND TENDERLOINS



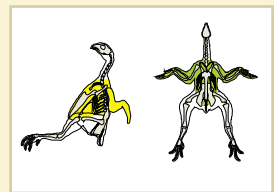
A "whole breast with ribs and tenderloins" is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and tenderloins consists of the entire breast with rib meat and tenderloins.



0602 BONE-IN WHOLE BREAST WITH RIBS AND WINGS



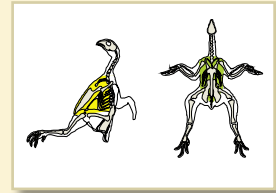
A "bone-in whole breast with ribs and wings" is produced from a front half (0301) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.



0603 BONELESS WHOLE BREAST WITH RIB MEAT, WITHOUT TENDERLOINS



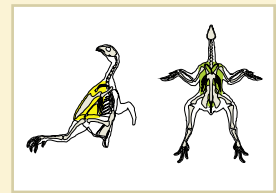
A “boneless whole breast with rib meat, without tenderloins” is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, tenderloins, neck skin and bones are removed. The boneless whole breast with rib meat, without tenderloins consists of an entire boneless breast with rib meat.



0604 BONELESS WHOLE BREAST WITH TENDERLOINS



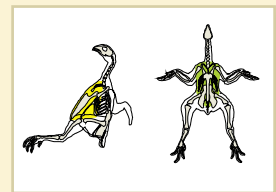
A “boneless whole breast with tenderloins” is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin and bones are removed. The boneless whole breast with tenderloins consists of an entire boneless breast with tenderloins.



0605 BONELESS WHOLE BREAST WITHOUT TENDERLOINS

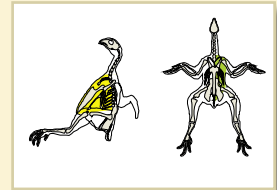


A “boneless whole breast without tenderloins” is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, tenderloins, neck skin and bones are removed. The boneless whole breast without tenderloins consists of an entire boneless breast without the tenderloins.

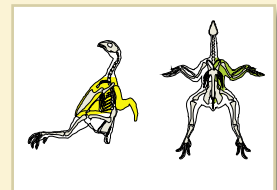


0701 BONE-IN SPLIT BREAST WITH RIBS

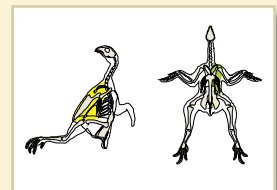
A “bone-in split breast with ribs” is produced by cutting a bone-in whole breast with ribs and tenderloins (0601) into two approximately equal portions along the centre of the sternum. A bone-in split breast with ribs consists of one-half of a whole breast with the attached rib meat, tenderloin, and bones.

**0702 BONE-IN SPLIT BREAST WITH RIBS AND WING**

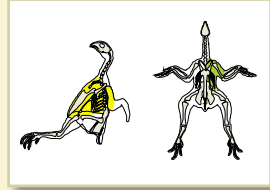
A “bone-in split breast with ribs and wing” is produced by cutting a bone-in whole breast with ribs and wings (0602) into two approximately equal portions along the centre of the sternum. A split breast with ribs and wing consists of one-half of a whole breast with the attached rib meat, wing, tenderloin, and bones.

**0704 BONELESS SPLIT BREAST WITHOUT RIB MEAT**

A “boneless split breast without rib meat” is produced by cutting a bone-in whole breast with ribs and tenderloins (0601) into two approximately equal portions along the centre of the sternum. The rib meat and bones are removed. A boneless split breast without rib meat consists of one-half of a whole breast. The tenderloin may or may not be present.

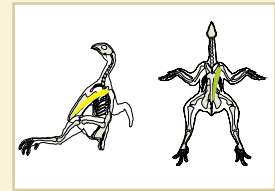


0705 PARTIALLY BONELESS SPLIT BREAST WITH RIB MEAT AND FIRST SEGMENT WING (AIRLINE BREAST OR FRENCH CUT)



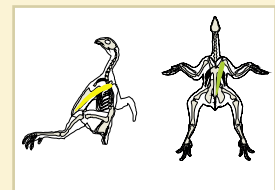
A “partially boneless split breast with rib meat and first segment wing” is produced by cutting a bone-in whole breast with ribs and wings (0602) into two approximately equal portions along the centre of the sternum, and removing the second and third wing segments and the breast bones. A partially boneless split breast with rib meat and first segment wing consists of one-half of a whole breast with rib meat and the first segment of the wing (with humerus bone). The tenderloin may or may not be present.

0801 TENDERLOIN (INNER FILLET, TENDER, SMALL FILLET)



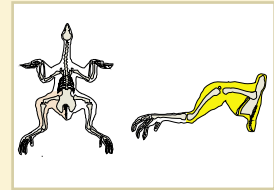
A “tenderloin” is produced by separating the inner pectoral muscle from the breast and the sternum. The inner fillet consists of a single intact muscle with the embedded tendon.

0802 TENDERLOIN (INNER FILLET, TENDER, SMALL FILLET) WITH TENDON TIP OFF



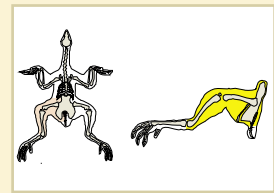
A “tenderloin with tendon tip off” is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The inner fillet with tendon tip off consists of a single intact muscle.

0901 LEG WITH BACK PORTION (LEG QUARTER)



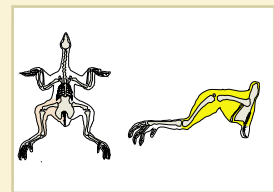
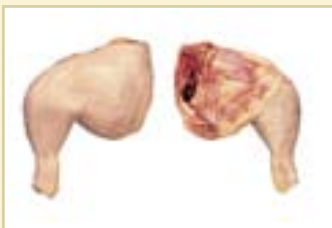
A “leg with back portion” is produced by cutting a back half (0401) along the centre of the backbone into two approximately equal parts. The leg with back portion consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, abdominal fat, and tail.

0902 LEG WITH BACK PORTION, WITHOUT TAIL (LEG QUARTER WITHOUT TAIL)



A “leg with back portion, without tail” is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts. The leg with back portion, without tail consists of an intact part that includes the drumstick, thigh with adjoining portion of the back, and abdominal fat.

0903 LEG WITH BACK PORTION, WITHOUT TAIL AND ABDOMINAL FAT (LEG QUARTER WITHOUT TAIL AND ABDOMINAL FAT)

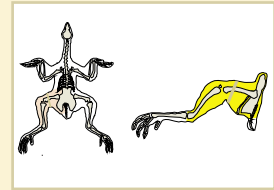


A “leg with back portion, without tail and abdominal fat” is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail and abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.

0904 LONG-CUT DRUMSTICK AND THIGH PORTION WITH BACK (LONG-CUT DRUM AND THIGH PORTION)



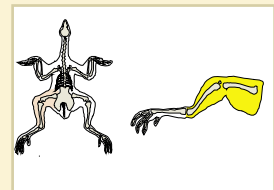
A “long-cut drumstick and thigh portion with back” is produced by cutting a leg quarter without tail (0902) through the thigh nearly parallel with the plane of the backbone just above the condyle. The long-cut drumstick and thigh portion with back consists of two parts: a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.



1001 WHOLE LEG (SHORT-CUT LEG)



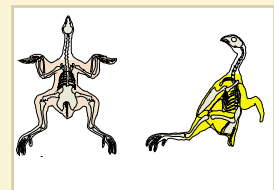
A “whole leg” is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick.



1002 WHOLE LEG WITH ABDOMINAL FAT (HALF SADDLE WITHOUT BACK)



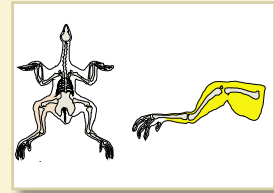
A “whole leg with abdominal fat” is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.



1003 WHOLE LEG, LONG-CUT (LONG-CUT LEG)



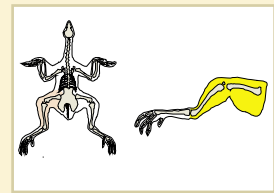
A "whole long-cut leg" is produced by cutting a whole bird without giblets, with long-cut drumsticks (0104) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and then separating a leg between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed. The long-cut leg consists of thigh, drumstick, and a portion of the shank.



1004 WHOLE LEG WITH THIGH/DRUMSTICK INCISION (SHORT-CUT SUJIIRE)



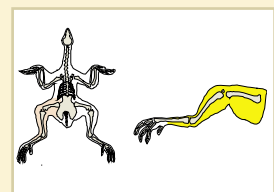
A "whole leg with thigh/drumstick incision" is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone and removing the back. The skin is trimmed. An incision is made through the muscle along the thigh and drumstick bones. The whole leg with thigh/drumstick incision consists of the thigh and drumstick.



1005 WHOLE LEG, LONG-CUT WITH THIGH/ DRUMSTICK INCISION (LONG-CUT SUJIIRE)

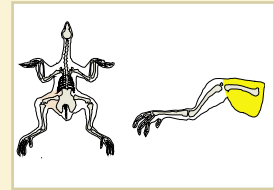


A "whole long-cut leg with thigh/drumstick incision" is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed and an incision is made through the muscle along the thigh and drumstick bones. The long-cut leg with thigh/drumstick incision consists of thigh, drumstick, and a portion of the shank.

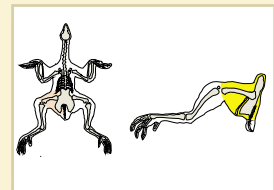


1101 THIGH

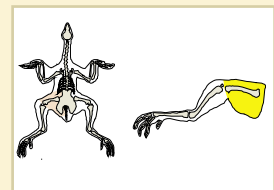
A “thigh” is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

**1102 BONE-IN THIGH WITH BACK PORTION
(THIGH QUARTER)**

A “bone-in thigh with back portion” is produced by cutting a leg quarter (0901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The thigh with back portion consists of the thigh, attached back portion, and associated fat. The oil gland, tail, and meat adjacent to the ilium (oyster meat) may or may not be present.

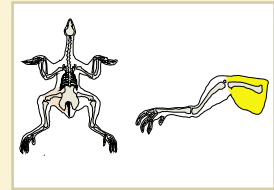
**1103 BONELESS THIGH, TRIMMED**

A “boneless trimmed thigh” is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and nearly all visible fat are removed. The boneless trimmed thigh consists of the thigh meat. The meat adjacent to the ilium (oyster meat) may or may not be present.

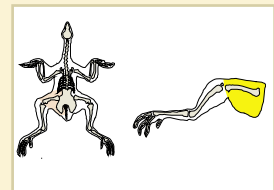


1104 BONELESS THIGH, SQUARED

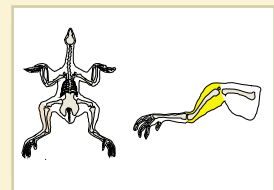
A "boneless squared thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and meat adjacent to the ilium (oyster meat) are removed. The boneless squared thigh consists of the thigh meat cut to a squared appearance.

**1105 BONELESS THIGH, TRIMMED AND SQUARED**

A "boneless trimmed and squared thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, nearly all visible fat, and the meat adjacent to the ilium (oyster meat) are removed. The boneless trimmed and squared thigh consists of the thigh meat cut to a squared appearance.

**1201 DRUMSTICK
(DRUM)**

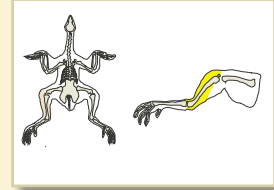
A "drumstick" is produced by cutting a whole leg (1001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the tibia, fibula, patella and associated muscles.



1202 SLANT-CUT DRUMSTICK (DRUM PORTION)



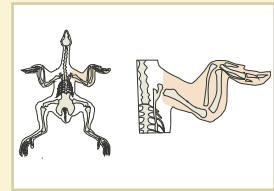
A “slant-cut drumstick” is produced by cutting a whole leg (1001) along the tibia of the drumstick and through the joint between the tibia and femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of a portion of the tibia, fibula, patella and associated muscles.



1301 WHOLE WING



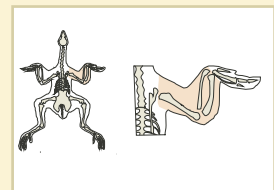
A “whole wing” is produced by cutting the wing from a whole bird without giblets (0102) at the joint between the humerus and the backbone. The wing consists of the first segment (drummette) containing the humerus that attaches the wing to the body, second segment (flat) containing the ulna and radius, and the third segment (tip) containing the metacarpals and phalanges.



1302 FIRST AND SECOND SEGMENT WING (V-WING)

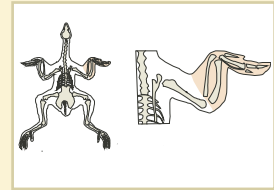


A “first and second segment wing” is produced by cutting a whole wing (1301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius (flat).

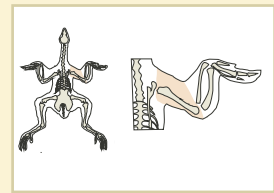


1303 SECOND AND THIRD SEGMENT WING**(2-JOINT WING, WING PORTION)**

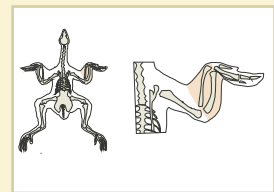
A "second and third segment wing" is produced by cutting a whole wing (1301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).

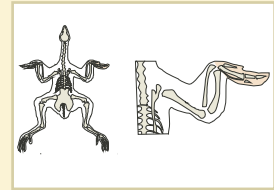
**1304 FIRST SEGMENT WING****(WING DRUMMETTE)**

A "first segment wing" is produced by cutting a whole wing (1301) between the first and second segments. The second and third segments (flat and tip) are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.

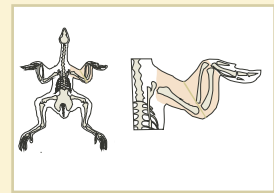
**1305 SECOND SEGMENT WING****(WING FLAT, MID-JOINT)**

A "second segment wing" is produced by cutting a whole wing (1301) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.



1306 THIRD SEGMENT WING**(WING TIP, FLIPPER)**

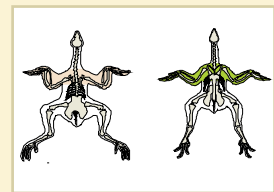
A “third segment wing” is produced by cutting a whole wing (1301) between the second and third segments. The first and second segments (drumette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

1307 FIRST SEGMENT AND SECOND SEGMENT WINGS**(DISJOINTED WINGS)**

“First segment and second segment wings” are produced by cutting a whole wing (1301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments (drumette and flat). First segment and second segment wings consists of approximate equal numbers of first and second segments packaged together.

1308 WINGS WITH BACK ATTACHED, WHOLE**(PIPISTRELLI-CUT)**

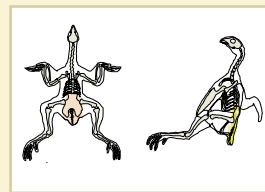
Picture not available



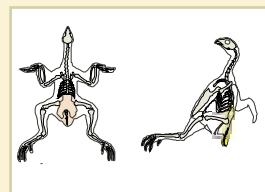
A “whole wings with back attached” is produced by separating the whole wings with back from the breast and back half of a whole bird without giblets (0102) and the mid backbone region. The whole wings with back attached consists of: 2 wings consisting of the humerus (drumette), ulna and radius (flat), and the metacarpals and phalanges (tip), and a portion of the upper backbone attached.

1401 STRIPPED LOWER BACK

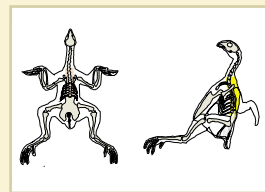
A "stripped lower back" is produced by cutting along the pelvic bones to separate the legs from the back half (0401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**1402 LOWER BACK**

A "lower back" is produced by cutting a back half (0401) through the joint between the femur and the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

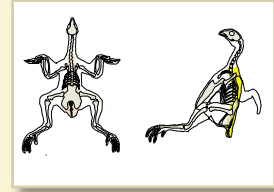
**1403 UPPER BACK**

An "upper back" is produced by cutting a front half without wings (0302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.

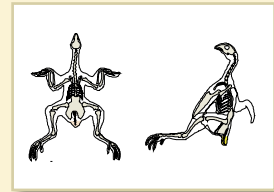


1404 WHOLE BACK

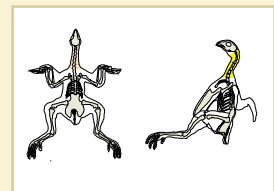
A “whole back” is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.

**1501 TAIL**

The “tail” is produced by cutting the carcass through the backbones and the base of the ilium, and removing the carcass. The tail consists of the tailbones with attached meat and skin.

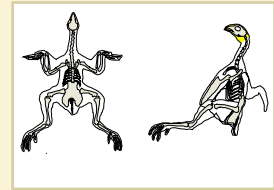
**1601 NECK**

The “neck” is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat.

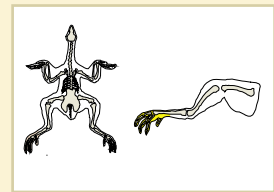


1701 HEAD

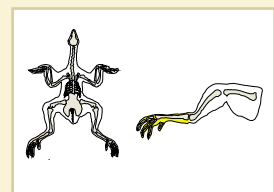
The "head" is produced by cutting the carcass at the upper neck and removing the carcass. The head consists of the skull bones and contents with attached beak, meat, and skin.

**1801 PROCESSED PAWS**

A "processed paw" is produced by cutting a carcass leg through the metatarsus approximately at the metatarsal spur. The nail sheaths, thin yellow epidermal skin covering the paw, and carcass are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.

**1802 PROCESSED FEET**

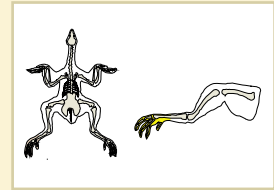
A "processed foot" is produced by cutting a carcass leg at the joints between the metatarsus and the tibia. The carcass is removed. The nail sheaths and thin yellow epidermal skin covering the foot are removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.



1803 UNPROCESSED PAWS



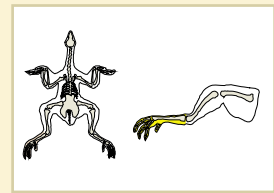
An “unprocessed paw” is produced by cutting a carcass leg at the joint between the metatarsus approximately at the metatarsal spur. The carcass is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.



1804 UNPROCESSED FEET



An “unprocessed foot” is produced by cutting a carcass leg at the joint between the metatarsus and the tibia. The carcass is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.



1901 GIZZARDS, PROCESSED



The “processed gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

1902 GIZZARDS, BUTTERFLY-CUT



The “butterfly-cut gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut open horizontally and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The butterfly-cut gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

1903 GIZZARDS, V-STYLE CUT (V-STYLE GIZZARDS)



The “v-style-cut gizzard” is removed from a carcass body cavity. Gizzards are mechanically cut open vertically and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.

2001 LIVERS



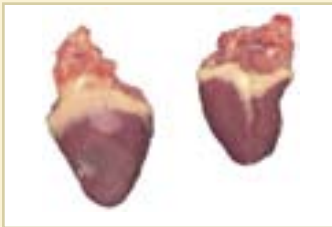
The “liver” is removed from a carcass body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.

2101 HEARTS, CAP-OFF



The “cap-off heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood.

2102 HEARTS, CAP-ON



The “cap-on heart” is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are not removed. The cap-on heart consists of a single muscular piece that circulates blood with associated heart tissue.

2201 TESTES

(FRIES, TESTICLES)



“Testes” are removed from a carcass body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male chicken reproductive organs.

2301 BREAST SKIN



“Breast skin” consists of the exterior layer of tissue that encloses the breast area from a carcass, whole breast, or split breast. The neck skin is not present.

2302 THIGH/LEG SKIN



“Thigh/leg skin” consists of the exterior layer of tissue that encloses the thigh or leg area of a carcass, back half, or leg.

2303 BODY SKIN



“Body skin” consists of the exterior layer of tissue that encloses the entire carcass, excluding the neck area.

2401 ABDOMINAL FAT (LEAF FAT)



The “abdominal fat” consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

4001 TWO-PRODUCT COMBINATIONS (2-PRODUCT COMBO)

Picture not applicable

A “two-product combination” consists of two chicken parts (e.g. drumsticks and thighs) or products (e.g. gizzards and livers) that are packaged together or packed in the same package or shipping container. When placing an order, indicate in writing the product/part code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers).

4002 THREE-PRODUCT COMBINATIONS

(3-PRODUCT COMBO)

Picture not applicable

A “three-product combination” consists of three chicken parts (e.g. drumsticks, thighs, and wings) or products (e.g. necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container. When placing an order, indicate in writing the product/part code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks and 2 wings, per 1 thigh, or equal proportions (1:1:1) of necks, gizzards, and livers).

4003 FOUR-PRODUCT COMBINATIONS

(4-PRODUCT COMBO)

Picture not applicable

A “four-product combination” consists of four chicken parts (e.g. breast, drumsticks, thighs, and wings) or products (e.g. necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container. When placing an order, indicate in writing the product/part code for each product to be delivered, and include the product ratio (e.g. equal proportions (1:1:1:1) of breasts, drumsticks, thighs, and wings).

ANNEX I

ADDRESSES

United Nations Economic Commission for Europe (UNECE)

Trade and Timber Division
Agricultural Standards Unit
Palais des Nations
CH - 1211 Geneva 10,
SWITZERLAND
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Fax: +41 22 917 0629
e-mail: agrstandards@unece.org
www.unece.org/trade/agr

United States Department of Agriculture (USDA)

Agricultural Marketing Service
Poultry Programs
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UNITED STATES
Tel: +1 202 690 3148
Fax: +1 202 690 0941
e-mail: David.Bowden@usda.gov
www.ams.usda.gov

Fédération des Industries Avicoles (FIA)

184, rue de Vaugirard
75015 Paris
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Tel: +33 1 53 58 48 10
Fax: +33 1 53 58 48 19
e-mail: f.i.a@orange.fr

All Russian Research Institute for the Poultry Industry

(VNII Ptitsepererabatyvayuschei Promychlennosti
P/o Rzhavki)
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Fax: +32 2 788 7899
www.gs1.org/contact/

ANNEX II

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.

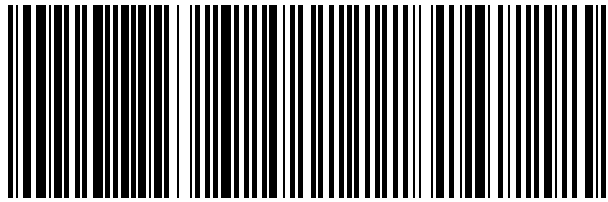
2. Use of the UNECE code in the GS1 System

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.

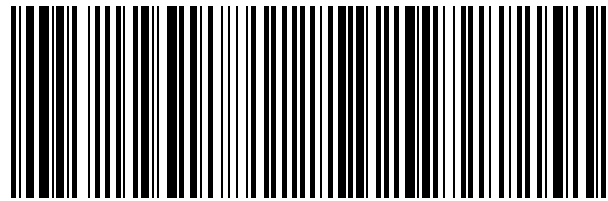
The UNECE purchase specification code defined in section 4.1 has been assigned the GS1 Application Identifier (7002) to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 Bar Code Symbology. This allows the UNECE code information to be included in GS1-128 Bar 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:



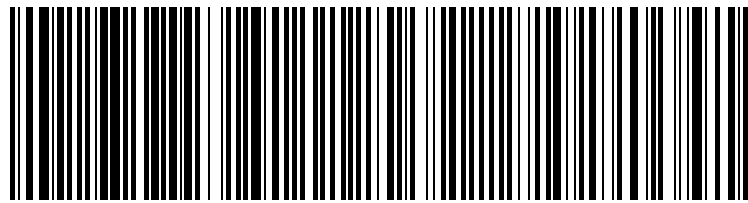
(01)91234567890121(3102)000076(15)990801



(7002)44932211340000145100(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:

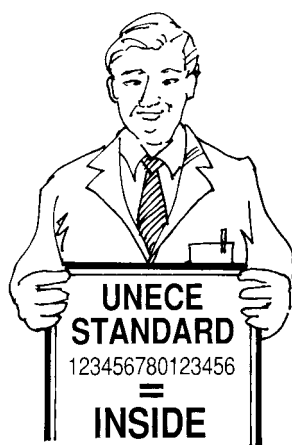


(01)99312345678917(3102)004770(13)000105(21)12345678

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

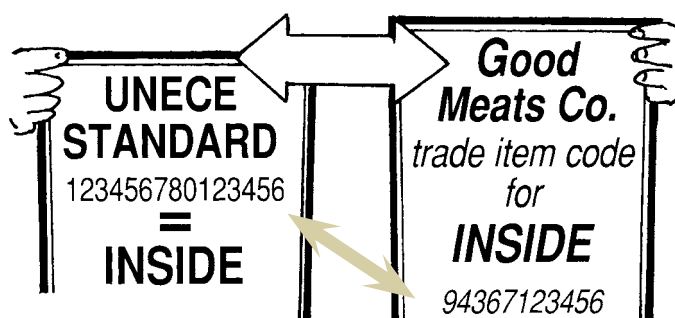
Other data, such as the UNECE Code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI) messages.

3. Application of the system in the supply chain

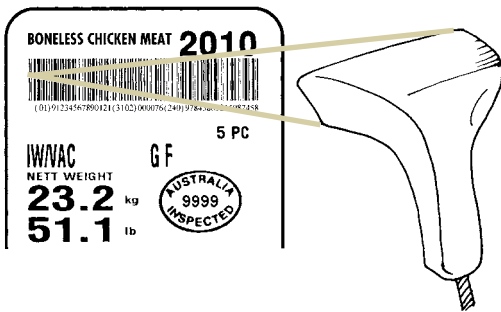


- (1) Customers order, using the UNECE Standard and the coding scheme.

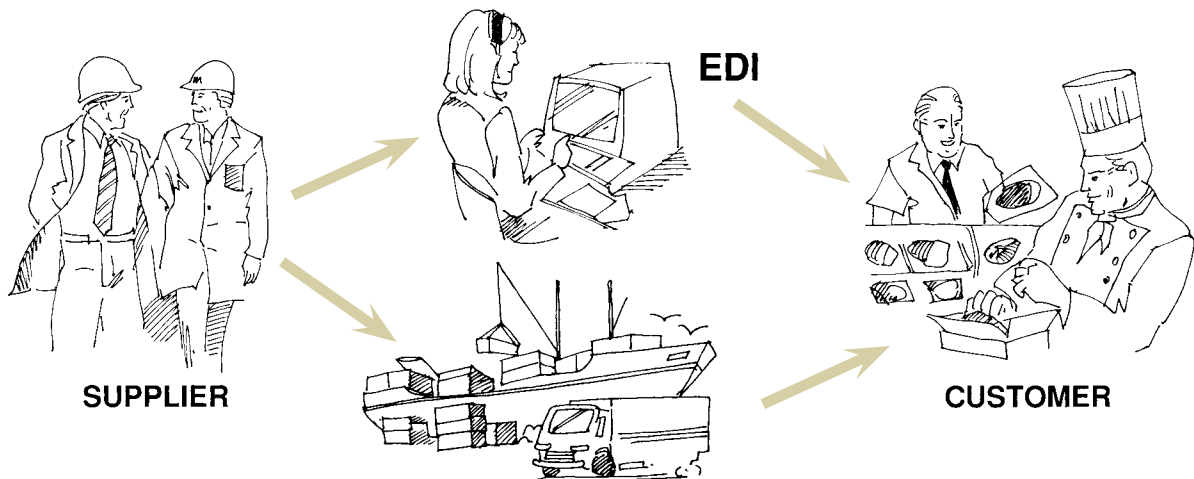
- (2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).



- (3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.



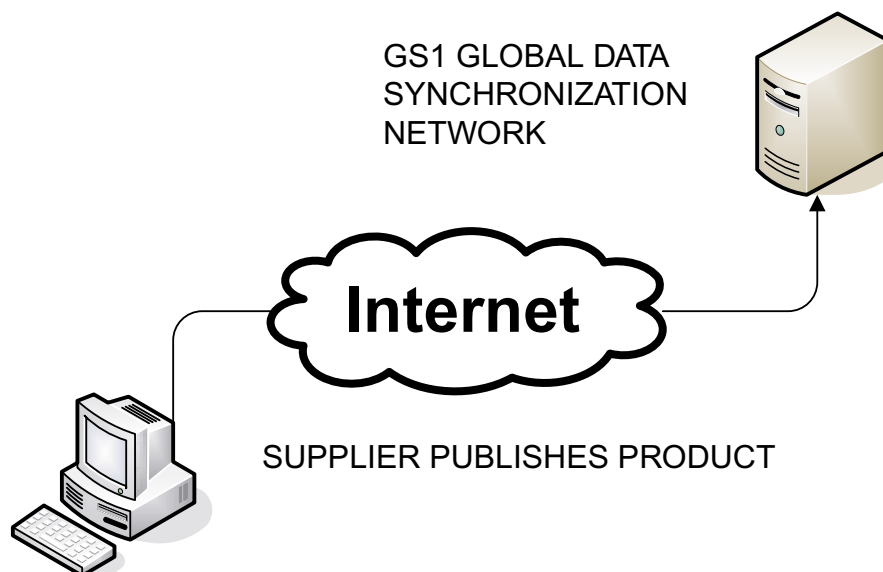
(4) Customers receive the order and the GS1-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.



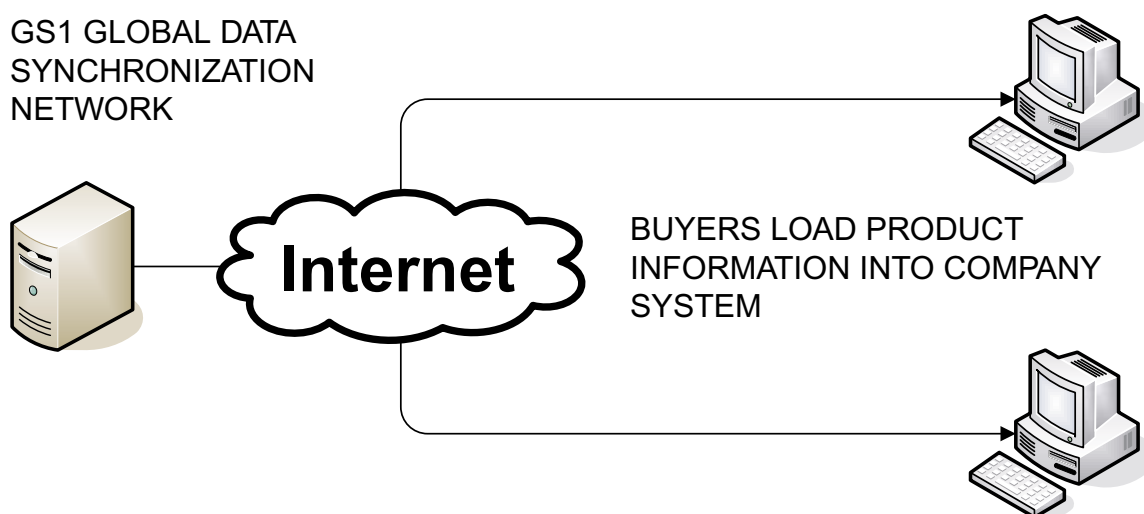
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

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

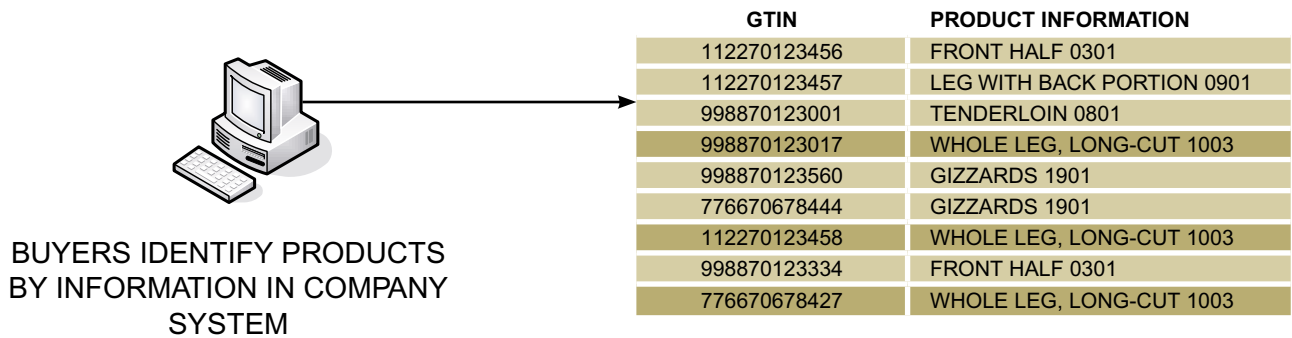
- (1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN Meat Cut attribute.



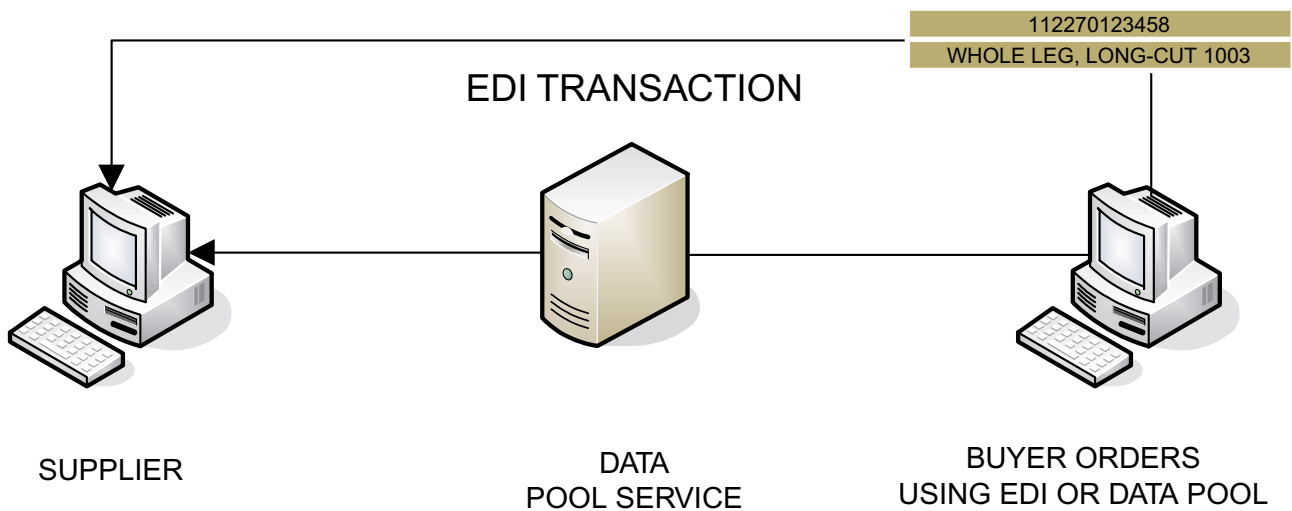
- (2) Interested buyers use the UNECE meat-cut and other product information published in the GDSN to synchronize product information in their own information systems.



(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.



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



The UNECE standard for Chicken Meat - Carcasses and Parts offers 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 standard. The standard also defines a product code allowing all relevant information to be combined in a 20-digit string.

This 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 product throughout the supply chain.

www.unece.org/trade/agr