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Economic Commission for Europe

Steering Committee on Trade Capacity and Standards

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

Twenty-sixth session

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Item 5 (c) of the provisional agenda

Amendments to standards**Working Party on Agricultural Quality Standards**

Seventy-third session

Geneva, 7-8 November 2017

Item 12 of the provisional agenda

Specialized Section on Standardization of Meat**Goose meat *****Submitted by the secretariat**

The following draft contains proposals from the September 2017 Rapporteurs meeting (Rapporteur: China) as well as by the delegation from Serbia. The reference document is indicated on page 1. Delegations are invited to review and submit their comments in view of a possible adoption of a revised goose meat standard. The document is submitted according to ECE/TRADE/C/WP.7/2008/23, ECE/TRADE/C/WP.7/2008/24 and ECE/CTCS/2015/7 (part II, section A, subsection c).

* Submitted on the above date to allow for proposals made at the Rapporteurs meeting.

Proposals to amend the Standard for Goose meat

Reference document:

http://www.unece.org/fileadmin/DAM/trade/agr/standard/meat/e/GooseMeatCarcasesParts_2011E.pdf

1. Proposal by the Rapporteurs (September 2017 meeting in Nanjing, China):

Section 3.4 (page 10) Refrigeration: proposal to change the temperatures and use the same as in the Standard for Duck meat: i.e. lowest temperature changed from -1.5°C to -2.0°C

2. Proposals and comments by the delegate from Serbia:

Section 3.3.3 (page 9)

Maybe it is better to show pictures from this standard. These pictures are not presented later in standard

Section 3.4 (page 10)

Change "(quick5)" to "(quick)"

Internal temperature is defined as "not less than -1.5°C ", but in the standard for duck meat this temperature is -2°C . Why?

"Individually (quick)", individually does not necessarily mean quick. The time to reach -18°C must be defined (same comment is for standard for duck meat).

Section 3.5.3 (page 12)

"High quality" and "Superior quality" are the same except for "special conditions". What "special conditions" are meant?

Section 3.5.6 (page 14)

"additives", additives are very important, as feeding systems (FM, IAO, GP, GMO). Where is a list of used additives? (Same comment is for standard for duck meat.)

Section 3.5.7 (page 15)

Table

Change "Treatment" to "Anti-microbial treatment"

Section 3.7.1 (page 16)

Change "Storage conditions: e.g. "Store at or below $\text{XX}^{\circ}\text{C}$ " to "Storage conditions: e.g. "Store between $\text{XX}^{\circ}\text{C}$ and $\text{XX}^{\circ}\text{C}$ or below $\text{XX}^{\circ}\text{C}$ ", according to 3.4

It is very important to insert "Best Before" (same comment is for standard for duck meat)

Section 3.9.2 (pages 18-19)

In "modified atmosphere", the gas composition is very important, for the feeding systems (FM, IAO, GP, GMO). Where is the composition of the gas used outlined? (Same comment is for standard for duck meat.)

Section 4.2 (page 23)

Code 0101 is "Whole goose, without giblets, with head and feet"

Insert example for data fields P1-P6, as for data fields 1-14

Section 5.1

Item 2101 (page 27)

Change "Abdominal" to "Abdominal fat"

Dorsal view (page 28)

This picture is better for presenting femur bone and tibia bone

Code 0105 (page 29)

Missing oil glands

Code 0106 (page 30)

Missing oil glands

Codes 0302, 0305, (page 31); 0502 (page 32); 0504 (page 33); 1102, 1103, 1104, 1105, 1106 (page 37)

Word "segment" is not used in all codes in the same way

Example

0302 FRONT HALF WITH FIRST **SEGMENT** WINGS

0504 FRONT QUARTER WITHOUT BACK WITH FIRST WING

Code 0304 (page 31)

Insert in this code description of tenderloin (*M. pectoralis minor*), first time

Codes 0501, 0502 (page 32); 0503, 0601 (word ribs), 0603 (page 33); 0604 (page 34); 2401, 2402, 2403, 2404 (page 42)

Word "bones" should not be used. Most of presented parts are with bones. The data field 3a describes presents of bones in parts

1 – Bone-in

2 – Partially boneless

3 – Boneless

Code 0504 (page 33)

Change "...without back (0305)..." to "...without back **with first (segment) wing** (0305)..."

Code 0505 (page 33)

Change "...without back (0306)..." to "...without back and wings (0306)..."

Codes 0601 and 0602 (page 33)

Word "skin" should not be used. Most of presented parts are with skin. The data field 3b describes presents of skin on parts

1 – Skin-on

2 – Skinless

Example: Codes 0601 and 0602 is the same part, difference is in skin, but this difference could be seen in data field 3b

Same is true for Codes 0603, 0604 (pages 33-34); 0801, 0802 (page 35); 1001, 1002 (page 35); 1201, 1202; 1203, 1204; 1301, 1302 (page 38); 1401, 1501; 1602, 1603, 1604 (page 40)

Code 0606 (page 34)

Insert *M. pectoralis minor*

Code 0609 (page 35)

Missing abdominal fat

Code 0701 (page 35)

Change "back quarter" to "back quarter **with tail**"

Code 0902 (page 36)

Delete "bone-in", two times

Change "...a back quarter (0701)..." to "...a back quarter **with tail** (0701)..."

Codes 1104-1106 (page 37)

Insert: drummette, flat and tip in all codes in the same way

Code 1301 (page 38)

This part is produced from whole goose without giblets with head (0102)... Give definition as for Codes 1303 and 1304

Code 1303 (page 39)

Change "HEAD WITH NECK" to "HEAD WITH **WHOLE NECK**", two times

Change "...whole goose with head (0102)..." to "...whole goose **without giblets** with head (0102)..."

Change "...whole goose without neck (0106)..." to "...whole goose without **giblets** (0106)..."

Code 1304 (page 39)

Change "...whole goose with head (0102)..." to "...whole goose **without giblets** with head (0102)..."

Change "(0105)" to "(0104)"

Codes 2301-2303 (page 42)

Insert codes for all parts in these products (which code is correct for breast, drumsticks, thighs and wings, necks, gizzards, livers, and hearts)

Codes 2401-2404 (page 43)

With skin or without skin?

Codes 2402-2404 (page 43)

Delete "from carcasses and parts". Breast trimmings are from breasts.

Codes 2407 (page 44)

Sarcoplasm is the cytoplasm of a myocyte (muscle fiber)

Blood plasma is a straw coloured liquid component of blood that normally holds the blood cells in whole blood in suspension

Change "sarcoplasm" to "blood plasma"