

Economic Commission for Europe
Steering Committee on Trade Capacity and Standards
Working Party on Agricultural Quality Standards
Specialized Section on Standardization of Meat
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Item 4 of the provisional agenda
Revision of standards

Revision of standards

The following comments on the meeting documents for the twenty-seventh session of the Specialized Section on Standardization of Meat (GE.11) and UNECE Symposium on sustainable international e-trade for me(a)t 2 - 4 July 2018 are submitted by the delegation of France:

Goose meat (document ECE/TRADE/C/WP.7/2011/4):

Section 3.5.3 - Production system: A sentence should be introduced at the beginning of the paragraph as found in the chicken standard: “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.” Furthermore, the free-range production categories should include a minimum age for slaughter, as done in the chicken standard.

Section 3.5.6 - Chilling system: Same comment as for section 3.5.3. The possibility of incorporating additives in cooling methods should be in accordance with the regulations in the importing country.

Comments on section 3.9.2 of document ECE/CTCS/WP.7/GE.11/2017/8-ECE/TRADE/C/WP.7/2017/29: There is no link between the composition of gas used in a modified atmosphere and the goose production methods.

Pork meat (2013 revised standard (ECE/TRADE/369/Rev.1))

Section 3.5.2 - Porcine category: Category 1 should be amended to include non-castrated male porcine, which are not used for reproduction but are being raised more frequently in Europe because they offer well controlled slaughterhouse characteristics.

Section 3.5.3 - Production system: the description for code 2, Outdoors should be revised, because in the majority of cases, production is not completely open air but production combining housing and free access to open air by the animals.

Point 3.6 - Fat limitations and evaluation of fat thickness in certain cuts: the fat thickness measurement is never used in Europe; the percentage of lean-meat content (section 3.7.2) is the most widespread. This paragraph was taken from the beef standard but is not suitable for European pork.

Concerning the photo showing thickness, there is no particular comment so long as we leave what is shown in the current photo.

Ovine meat (ECE/TRADE/308/Rev.1)

The printed copy was done in 2006. The update file is from 2012, but does not contain the cut scheme or the photos in the French version. As such, this is not a good reference, as checking the standard involves looking at two documents with different pages and a modified section from 2012.

Section 3.5.2 - Ovine category: Category 7, Ram, should include only non-castrated adult males; castrated adult males are already covered by category 6. Category 4 should include males and females more than 12 months, as category 2 (lamb) is for ovine less than 12 months.

Section 3.6.1 - Fat thickness, fat thickness in mm is not used in Europe. There are certain denominations in use that describe lean lamb. Cuts with more than 10 mm fat (codes 5, 7 and 8) and are never sold without the fat being trimmed.

Cut 4900, Saddle (page 31 of 2006 version, page 37 of 2012 version) is prepared from the leg pair and saddle cut and not from the leg pair and loin saddle as indicated in the French version. The product code used in the French version 4946, corresponds to the leg pair and saddle. The diagram of 4901 in the scheme is not accurate.

Cut 4860 Loin (page 38 of 2012 version) French cut name is « carré ». It is not necessary to add « filet + carré couvert ». The description should be « ce morceau est préparé à partir d'un carré double « 4900 », split in half by following the vertebral column.

Cut 4880 Short Loin (page 38 of 2012 version): includes the dorsal vertebrae, and analogous to the beef cut, but this is not used in Europe. The loin in ovine is from the lumbar vertebrae region only (and thus has no ribs).

Code 5109 (page 41 of 2012 version): for the French version, the translation « muscle long dorsal coupe longue » is preferable to « lanière du dos ».
