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28 September 2020

**Economic Commission for Europe**

Steering Committee on Trade Capacity and Standards

**Working Party on Agricultural Quality Standards**

**Specialized Section on Standardization of Meat**

**Twenty-eight session**

Geneva, 12—13 October 2020 (online)

Item 4 of the provisional agenda

**Revision of the Standard for Porcine meat, carcases and cuts Geneva**

 Revision of standards

The following comments are submitted by the delegation from Serbia

 1. Marbled pork and revision of pork standards

Colour and marbling standards exist, but permission is needed to use them.

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| Color (with 5 degrees) |
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| Marbling (with 5 degrees) |
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|  |
| Or |
| Color (with 6 degrees) |
|  |
| Marbling (with 1-6, 10 degrees) |
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**2. Quality of porcine and bovine meat fat**

UNECE standards are standards for carcasses and cuts, but not for meat quality or for lean-to-fat ratio in cuts (muscles).

The lean-to-fat ratio in skeletal muscles (not for carcasses and cuts) is defined in e.g. ‘COMMISSION DIRECTIVE 2001/101/EC of 26 November 2001 amending Directive 2000/13/EC of the European Parliament and of the Council on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs. Official Journal of the European Communities L 310/19.’ (see below)



**3. Meat and bone meal quality and**

**4. Animal protein from bones and other slaughter products**

The UNECE Specialized Section for Standardization of Meat develops **UNECE standards for meat products (for human consumption).** The two proposed new standards (‘Meat and bone meal quality’ and ‘Animal protein from bones and other slaughter products’) require fodder experts (and e.g. a new UNECE group), because neither are intended for human consumption.

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