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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat

6-9 May 2003, Geneva

REPORT ON ITS TWELFTH SESSION

**Executive summary:**

**Draft UNECE Standard for Chicken (*gallus domesticus*) Carcasses and Parts:**

The Specialized Section finalized the draft for this standard. The open points and reservations remaining in the text will be discussed at a meeting of rapporteurs in Moscow (15 to 17 September 2003). The Chairman will decide at that meeting if the standard can be proposed to the Working Party for adoption.

**UNECE Standard for Sheep (*ovine*) Carcasses and Cuts:**

The standard was reviewed and aligned with the formatting decisions taken for the chicken standard. The standard will be published as soon as possible by the secretariat on paper and on the Internet.

**Editorial Revision of UNECE Standard for Beef (*bovine*) Carcasses and Cuts:**

The standard was reviewed and aligned with the formatting decisions taken for the chicken and sheep standards and some corrections were made. The revised standard will be published as soon as possible by the secretariat on paper and on the Internet. A seminar on the implementation of this standard will take place in Moscow (18 to 19 September 2003).

**Revision of the UNECE Standard for Pork (*porcine*) Carcasses and Cuts:**

The rapporteur (United Kingdom) and the secretariat will reformat the standard, which will be discussed at an informal meeting of rapporteurs in St. Petersburg (22 to 24 September 2003).

**Executive Summary (cont'd):**

**Proposals to create new UNECE Standards for goat and llama meat:**

The Specialized Section agreed on these proposals and will forward them to the Working Party. The Rapporteurs (United States, Bolivia) will prepare draft standards for discussion at the next session of the Specialized Section.

**Implementation issues:**

The Specialized Section stressed the intention of dealing more than before with implementation of the standards. The possibility for a training course in Lithuania will be examined for next year.

**Opening of the session**

1. The meeting was held in Geneva from 6 to 9 May 2003. It was chaired by Mr. Barry Carpenter (United States) on 6 and 7 May and by the Vice-Chairman Mr. Ian King (Australia) on 8 and 9 May. A Meeting of Rapporteurs on Chicken Meat was held on 5 May 2003.
2. Ms. Virginia Cram-Martos, Chief of the Trade Policy and Governmental Cooperation Branch of the UNECE Trade Development and Timber Division opened the session.
3. Ms. Cram-Martos welcomed the delegates to Geneva. She said that much work had been done since the last meeting. She thanked the delegation of France for hosting a Meeting of Rapporteurs on Chicken Meat in Rennes. She also thanked the delegation of the United States for preparing the draft standard for chicken meat and the delegation of Australia for their cooperation on the bovine and ovine standards.
4. She said that the secretariat appreciated very much the invitation extended by the delegation of the Russian Federation to host a meeting of the rapporteurs on chicken meat and a seminar on beef cutting in Moscow in September. She said that she hoped that many delegations would have the opportunity to attend these meetings in Moscow, which would offer a good opportunity to promote the implementation of the UNECE standards.
5. She said that the work programme of the Section this year was very ambitious. Many standards were on the agenda - new or being revised. She hoped that progress would be made on many of these items (chicken, ovine, bovine (revision)) so that the secretariat could begin to prepare the relevant publications.
6. Ms. Cram-Martos further said that the work on meat had generated a lot of interest in the world (China, Lithuania and the Czech Republic are currently translating the standards and will publish them in their national languages). She said that this was also due to the high quality publication, which was prepared by Australia for bovine meat.
7. The delegation of the Russian Federation confirmed the intention to organize two events in Moscow in the week from 15-19 September:
  - A seminar on the introduction of the UNECE standard for Beef (bovine) Carcasses and Cuts. The objectives of this seminar will be the exchange of experiences, practical demonstrations (visit to a meat production plant) and the discussion of the economic importance for companies to use international standards.

- A meeting of rapporteurs on chicken meat with the objective of further working on the text of the standard and to discuss how technology can be used to assist the introduction of standards in Russia. This meeting will be organized by the All-Russian Scientific Research Institute. An information visit to a processing plant will also be organized.

8. The Chairman thanked the delegation of the Russian Federation for the invitation and said that the group would work together with the secretariat on the preparation of the meetings.

### **Participation**

9. The session was attended by delegations of the following countries: Australia; Bolivia; France; Greece; Hungary; Lithuania; Poland; Russian Federation; United Kingdom of Great Britain and Northern Ireland; United States of America, and Uruguay.

10. The European Community was also represented.

11. The following non-governmental organization was also represented: EAN International.

12. A list of participants will be published on the home page of the Agricultural Standards Unit ([http://www.unece.org/trade/agr/meetings/ge.11/document/2003\\_lop.pdf](http://www.unece.org/trade/agr/meetings/ge.11/document/2003_lop.pdf)).

### **Item 1: Adoption of the Agenda**

Document: TRADE/WP.7/GE.11/2003/1

13. The Meeting adopted the Provisional Agenda with the following comments:

- Documents TRADE/WP.7/GE.11/2003/5, 7, 9 and 10 were deleted;
- Document TRADE/WP.7/GE.11/2003/3/Add.1 was added;
- The following informal documents were added:
  - INF.1 (Secretariat) – Chapter 5 (Chicken): Carcasses and parts descriptions
  - INF.3 (Secretariat) – Chapter 5 (Beef): Carcasses and cuts descriptions
  - INF.4 (Bolivia) – Llama – selected meat cuts and information
  - INF.5 (Lithuania) – Comments on UNECE Standard for Beef
  - INF.6 (Poland) – Comments on the draft standard for chicken meat
  - INF.7 (European Community) – Comments on the draft standard for chicken meat
  - INF.8 (United States) – USDA standard for goat meat
  - INF.9 (United States) – Information on traceability
  - INF.10 (Secretariat) – Results of the meeting of rapporteurs on 5 May 2003
  - INF.11 (Secretariat) – Updated draft standard for chicken.

### **Item 2: Matters of interest arising since the eleventh session**

Document for this session: TRADE/WP.7/GE.11/2003/2 (Secretariat)

14. The Meeting took note of document TRADE/WP.7/GE.11/2002/3 summing up the relevant outcome of the sixth session of the Committee for Trade, Industry and Enterprise Development and the fifty-eighth session of the Working Party on Standardization of Perishable Produce and Quality Development. The Meeting also noted the decision of the Working Party to change its name to “Working Party on Agricultural Quality Standards”.

**Item 3: Draft UNECE Standard for Chicken Carcasses and Parts**

*Chapters 1 to 4: General requirements and coding*

Documents for this session:       TRADE/WP.7/GE.11/2003/3 (Secretariat) – Chapters 1 - 4  
TRADE/WP.7/GE.11/2003/3/Add.1 (United States) – Comments and corrections to Chapters 1 - 4  
INF.6 (Poland) – Comments on the draft standard for chicken meat  
INF.7 (European Community) – Comments on the draft standard for chicken meat  
INF.10 (Secretariat) – Results of the meeting of rapporteurs on 5 May 2003  
INF.11 (Secretariat) – Updated chicken standard after the first day of discussion.

15. Documents 2003/3 and Add.1 represent the result of the meeting of rapporteurs in Rennes. The texts are now combining general requirements and chicken specific coding provisions.
16. The group discussed chapters 1 - 4 on the basis of document INF.10 and INF.11, which include all comments contained in 2003/3/Add.1, some suggestions contained in INF.6 and INF.7, as well as further suggestions for changes made at the meeting of rapporteurs on 5 May 2003 and discussions held during the first day of the Specialized Section's meeting.
17. In the following, the main changes and comments made at the session are reflected. A new consolidated version of the text containing all amendments will be published as addendum 1 to this report.
18. It was decided that in all standards the code "9" should be used consistently for "other".
19. **Introduction:** It was decided to include in the scope a footnote clarifying that products with added ingredients are considered as "chicken preparations" in some regions (e.g. European Union).
20. **Minimum condition of the meat:** The conditions were reordered and it was clarified which ones are essential and which can be permitted under special circumstances.
21. **Quality level:** It was decided to include a reference to relevant legislation and an agreement between buyer and seller for the definition of the quality classes.
22. **Refrigeration:** There was a long discussion on the use of dry ice in a container for chilled products because it was feared by some that this might reduce the temperature of the product below the temperature allowed. Others did not share this fear and said that dry ice was used in practice. It was decided to include a sentence saying that it is the responsibility of the operator to ensure the correct temperature throughout the supply chain. It was also clarified that "lightly frozen" was only for short-term storage for retail only.
23. The delegation of Poland reserved their position on refrigeration to consult with their technical experts. They would send comments at a later stage.
24. **Traceability:** The text was rewritten to clarify it and make it more generic for use in different standards.
25. **Chicken category:** A new category for capons was included to reflect that the United States and the European Union use very different definitions.

26. **Production system/Feeding system:** Two digits can now be used to specify the feeding system in order to allow the buyer to specify a greater number of combinations of options. It was stressed that the feeding and production systems have to conform to the legislation of the importing country.

27. **Post-slaughter systems:** A new category was included to distinguish that in some areas anti-microbiological agents are permitted in the water used for immersion chilling, whereas in other areas this is not allowed.

28. **Optional/mandatory requirements:** The distinction was removed from the standard because the intention of the text is not to regulate but to recommend a common language for commercial transactions.

29. **Labelling:** The introductory phrase to product claims on the label was modified to stress that if such claims are made they have to be verifiable through appropriate traceability measures and have to be in conformity with the legislation of the importing country.

30. **Additional product options:** The paragraph on additional product options was replaced with a section at the beginning stating that additional requirements not accounted for in the code (e.g. code “9 other”) or additional clarification had to be agreed between buyer and seller and adequately documented. A similar paragraph will be included in the other standards.

31. **Refrigeration:** Following a proposal from Poland the code “0 not specified” was deleted because it was felt that no buyer would choose not to specify a requirement on refrigeration.

32. It was said that products labeled as “deep frozen” would not be allowed into the European Union.

33. **Production history:** The text was maintained. Following a suggestion from France it was decided that the term in the French version should be “Historique des étapes de production”.

34. **Chicken category:** It was decided that the capon categories should read:

Code	Category	Description
4	Capons1	Surgically neutered chickens, less than 4 months of age
5	Capons2	Surgically neutered chickens, more than 140 days of age

35. **Feeding system:** The delegation of France mentioned that the terms “IAO free” or “GMO free” might have different meanings in different countries.

36. It was agreed to include a sentence stating that the definitions have to be in conformity with the legislation of the importing country. Additionally the description of “GMO free” was changed to read “free from products derived from genetically modified organisms”.

37. The delegation of France reserved their position on this issue to allow for consultation with their experts.

38. **Post-slaughter systems/ Added ingredients:** It was decided to treat the unintentional addition of water through chilling processes in the sub-section on post-slaughter systems stating that water addition must be declared appropriately and a method for determining weight gain agreed between buyer and seller.

39. The sub-section on added ingredients was amended to allow only two options: no ingredients added and ingredients added. A list of examples of possible ingredients was included.

40. The delegation of France maintained their reservation on these subsections to allow for consultation with their experts.

41. **Piece weight (unpackaged):** The option of specifying weight ranges (code 001) and other (9999) was included to reflect that weight ranges were widely use in trade.

42. No solution was found on how to allow weight ranges to be included in the code. It was decided that the rapporteurs should look at this issue in Moscow.

43. **Secondary packaging:** Following a proposal from Poland non-plastic material containers were also allowed.

44. **Country designation:** This issue had been discussed extensively at the rapporteurs meeting in Rennes. The delegation of France reiterated the position of their producers that the labeling of this information should not be imposed but that the information in this item should be for ordering purposes only.

45. It was agreed to amend the text to clarify this. The delegation of France maintained their reservation on this issue to allow for consultation with their experts.

46. **Country of origin:** The delegation of France said that at present different definitions are used in the world concerning origin. In the European Union, country of origin for a product means that an animal has been born, raised, slaughtered and the final product has been produced in one country – otherwise several countries have to be mentioned.

47. The delegation of the United States said that according to new legislation in their country a similar definition would be applied for most products from 30 September 2004 but that this was not the case for chicken products.

48. It was decided to clarify in the standard that if this term was used, it had to conform with the legislation of the importing country.

49. The delegation of France reserved their position on this item to allow for consultation with their experts.

#### *Chapter 5: Parts/ Cuts descriptions*

Document for this session: TRADE/WP.7/GE.11/2003/INF.1

50. There were no changes proposed to this document.

#### *Conclusion*

51. The open points and reservations remaining in the text will be discussed at a meeting of rapporteurs in Moscow (15 to 17 September 2003). The Chairman will decide at that meeting if the standard can be proposed to the Working Party for adoption.

**Item 4: UNECE Standard for Ovine Carcasses and Cuts***Chapters 1 to 4: General requirements and coding*

Document for this session: TRADE/WP.7/GE.11/2003/4

52. Document 2003/4 was reviewed in detail. The revised text will be published in addendum 2 to this report. The secretariat will publish the standard after the meeting in paper format and on the Internet.

53. A number of minor amendments and editorial corrections were made to align the text with decisions taken for the chicken standard:

- The introduction was aligned with the chicken standard.
- The distinction between optional and mandatory requirements was removed.
- A new section 3.1 on additional requirements was included.
- The subsection on traceability was aligned with the chicken standard.
- The section for third party certification was aligned with the text for chicken.
- The category “conventional” was included under “Slaughter” systems to align with the other standards.
- The coding for the option “other” was harmonized to be “9” as in the chicken standard.
- The section on packing was aligned with the chicken standard by using the terms primary packaging and secondary packaging rather than “packaging” and “packing”.
- The introductory phrase to product claims on the label was amended in line with the chicken standard.

*Additional points discussed*

54. **Feeding system:** A new category was introduced to distinguish between systems, which are based on mother’s milk and those that are formula based.

55. **Ovine grading system:** The delegation of Uruguay asked if it would be possible to include also the system for grading used in their country as the volume of their exports is in the same range as in the countries mentioned. There were no objections to including the Uruguayan system, but as the code was limited not all existing systems could be included in the future, therefore the Specialized Section decided that it would be preferable not to code specific systems. The subsection was amended to allow only “not specified” and “specified”. The specific systems could be mentioned in an annex or a link to them could be included on the web site.

*Chapter 5: Cuts descriptions*

56. There were no comments made on this section. It will be editorially aligned to the layout of the bovine standard.

**Item 5: Editorial revision/ correction of UNECE Standard for Bovine Carcasses and Cuts  
Publication of a second edition**

*Chapters 1 to 4: General requirements and coding*

Document for this session: TRADE/WP.7/GE.11/2003/6  
INF.5 (Lithuania)

57. Document 2003/6 was reviewed in detail. The revised text will be published in addendum 3 to this report. The secretariat will publish the revised/ corrected complete standard on paper and the Internet.

58. The text was aligned with the decisions on the ovine standard.

*Additional points discussed*

59. **Bovine category:** The text was completed with some missing descriptions. Category 9 for “other” was added.

60. **Refrigeration:** Following a suggestion from Lithuania the following sentence was included: “Depending on the refrigeration method, tolerances for product weight have to be agreed between buyer and seller.”

61. **Marbling:** At the moment the standard allows coding of the AUS-MEAT system. There was some discussion if any system should be coded in the standard.

62. The delegation of the United States said that their system was mainly used in grading and that the AUS-MEAT system was the main system for trade according to marbling.

63. The delegation from Poland mentioned that a Codex Alimentarius standard from 1977 existed for marbling.

64. It was decided that the standard should recognize systems widely used in trade. The possibility of coding the AUS-MEAT system was kept and additionally a new chip (chip 7) was included.

65. The delegation of Australia said that one further chip existed for products with very high amount of marbling for special markets. They also said that their system would be available on the Internet in the near future.

66. **Lean and fat colour/pH:** The reference to the ISO standard was amended as proposed by Lithuania in INF.5.

67. At present pH and colour are coded in a two-digit code. It is possible to specify pH, but then it is not possible to specify colour and vice versa. The discussion showed that usually only one of the parameters is used (e.g. in the European Union only pH and not colour is used, and in the United States mainly colour is used).

68. It was decided to include the word “pH” before “specified” and leave the system unchanged otherwise.



**Tasks for the rapporteurs**

69. The Specialized Section identified the following tasks to be looked at by the rapporteurs in the future:

- Minimum conditions of the meat
- Feeding systems (possible inclusion of a negative list as for the chicken)
- Codification of the pH values

*Chapter 5: Cuts descriptions*

Document for this session: TRADE/WP.7/GE.11/2003/INF.3

70. The text had been edited by the secretariat to align it with the format, which is proposed for all UNECE meat standards. A number of errors were corrected and some editorial issues are highlighted and will be resolved before publication of the second edition in cooperation with the delegations of the United Kingdom and Australia.

**Item 6: Draft Revision of the UNECE Standard for Porcine Carcasses and Cuts**

Document for this session: TRADE/WP.7/GE.11/2003/8

71. The United Kingdom proposed a revision to the porcine standard. The text was not discussed in detail at the session because it was felt that the rapporteurs should discuss it first.

72. The secretariat and the delegation of the United Kingdom will align the text as far as possible with the other standards. The text will then be published as addendum 4 to this report.

73. It was decided to hold a meeting of rapporteurs in the autumn. Several delegations said that they would only be able to participate at such a meeting if it was held in close connection with the meetings proposed by the Russian Federation.

74. The secretariat examined the different possibilities with the other delegations. The meeting of rapporteurs has been scheduled to take place from 22 to 24 September in St. Petersburg (Russia).

75. The delegation of Australia provided the secretariat with updated images of the Australian pork manual.

**Item 7: Proposal for a UNECE Standard for Llama Carcasses and Cuts**

Document for this session: TRADE/WP.7/GE.11/2003/11 (Bolivia)  
INF.4

76. The delegation of Bolivia introduced the documents and explained that it is the intention to develop the international market for llama meat and for this reason an international manual of trade descriptions was needed. In INF.4 they had collected information on the species and its population in various countries as well as quality of the meat and cuts descriptions.

77. The Specialized Section agreed to propose to the Working Party to create a UNECE Standard for Llama (*lama glama*) Carcasses and Cuts. The existing text was considered to be a good draft document and it was agreed to proceed as follows:

- The secretariat will bring the text into the same format as used for the other standards, especially chapter 5 on cuts descriptions. The text will be published as addendum 5 to this report.
- The delegation of Bolivia will convoke a meeting of regional rapporteurs to discuss the standard with other producer countries. Other delegations will provide any additional information to Bolivia and the secretariat.
- The delegation of Bolivia authorized other delegations to translate and distribute the information contained in the documents for discussion with their technical experts.
- A final meeting of rapporteurs will be held at the end of the year or early 2004 to prepare the text to be proposed to the Specialized Section.

78. The secretariat will transmit to the Working Party the recommendation of the Specialized Section to create a UNECE Standard for Llama (*lama glama*) Carcasses and Cuts.

**Item 8: Information on preliminary work done on different species**

Document for this session: INF.8

79. The delegation of the United States presented their new specifications for goat meat. They said that the UNECE format had been used to create this document.

80. It was mentioned that the text of this document was more directed to retail than the existing UNECE texts and if this was a trend to be followed those texts would need to be reviewed.

81. The Chairman said that this was clearly a development in the market but that it was impossible to always keep each standard updated to the latest developments. He said that it was essential for the group to get stable, useful standards for trade facilitation published and not delay them too long.

82. The Specialized Section welcomed the document on goat meat. Delegations were asked to study it send any comments to the delegation of the United States who was prepared to serve as rapporteur for a future UNECE Standard for Goat (*caprine*) Carcasses and Cuts. The document will be brought in line with the decisions taken at this session.

83. The secretariat will transmit to the Working Party the recommendation of the specialized section to create a UNECE Standard for Goat (*caprine*) Carcasses and Cuts.

**Item 9: Traceability**

Document for this session: TRADE/WP.7/GE.11/2003/INF.9 (United States)

84. The Specialized Section noted document INF.9 in which the delegation of the United States presented the information concerning their domestic country of origin labeling provisions and proposed meat marketing claims standards.

**Item 10: UNECE Mark for Meat**

Background document: TRADE/WP.7/GE.11/2001/11

85. Owing to lack of time this issue was not discussed. It was suggested to discuss this item in the future together with implementation issues.

**Item 11: Implementation of the standards**

86. The Specialized Section stressed the intention of dealing more than before with implementation of the standards. Now that many texts had been finalized it was felt that examples for successful application of the standards were the best tool for promoting them and increasing participation in the group.

87. The delegation of EAN International said that business cases could be collected from applications in New Zealand and Brazil.

88. It was also recognized that training courses were important to assist countries in the implementation of the standards. It was suggested to form a group dealing with implementation issues.

89. The delegation of Lithuania said that their country will adopt the UNECE Bovine Standard and is interested in training courses concerning its application.

90. As mentioned already at the beginning of the session, the Russian Federation has invited the Specialized Section to contribute to a seminar on implementation of the bovine standard in Moscow.

91. The Specialized Section welcomed these initiatives. All delegations are in principle prepared to contribute to these events if questions of timing and funding can be solved.

92. The secretariat will discuss the contents, exact objectives and organizational questions of the proposed training courses with Russia and Lithuania and the other delegations as soon as possible.

**Item 12: Preparation of the meetings of rapporteurs and the next session of the Specialized Section**

93. A meeting of rapporteurs on chicken meat will be held in Moscow from 15-17 September.

94. The secretariat will examine the possibility of also holding a first meeting on the revision of the porcine standard in Russia in connection to the meeting on chicken and the proposed seminar on implementation of the beef standard.

95. The delegation of Poland offered to host a further meeting of rapporteurs on revision of the porcine standard in Warsaw either in connection with the next meeting of the Specialized Section or in autumn 2004.

96. Further information on these events will be distributed by the secretariat as soon as possible.

**Future work**

97. Future work will include:

- Creation of a list of definitions used in the standards
- Implementation of standards
- Revision of the Porcine Standard (Rapporteur: United Kingdom)
- Turkey Meat (Rapporteur: United States)
- Llama Meat (Rapporteur: Bolivia)
- Goat Meat (Rapporteur: United States)
- Deer meat (Rapporteur: to be named)
- Variety/Fancy meats (Rapporteur: to be named)

**Item 13: Preparation of the 59th session of the Working Party on Agricultural Quality Standards**

98. The secretariat will transmit to the Working Party:

- The draft UNECE Standard for Chicken (*gallus domesticus*) Carcasses and Parts for adoption (if decided by the chairman after the meeting of rapporteurs in Moscow).
- The proposal to create new UNECE standards for llama and goat meat.

**Item 14: Other business**

99. No discussions were held under this item.

**Item 15: Election of officers**

100. The Specialized Section re-elected Mr. B. Carpenter (United States) as its Chairman and Mr. I. King (Australia) as its Vice-Chairman.

**Item 16: Adoption of the report**

101. The Specialized Section adopted the report of its twelfth session on the basis of a draft prepared by the secretariat.

Addenda to this report published separately:

- Addendum 1: Chapters 1-4 and 6 for Chicken
- Addendum 2: Chapters 1-4 for Ovine
- Addendum 3: Chapters 1-4 for Bovine
- Addendum 4: Draft revision for Porcine
- Addendum 5: Draft standard for Llama

ANNEX

Draft Agenda for the 13<sup>th</sup> Session

Specialized Section on Standardization of Meat  
13th Session, 19-22 April 2004, Geneva

PROVISIONAL AGENDA FOR THE TWELVTH SESSION

to be held in the Palais des Nations, Geneva,  
commencing at 10.00 hrs on Tuesday, 19th May 2004

- |     |  |                          |
|-----|--|--------------------------|
| 1.  | <b>Adoption of the agenda</b>  | TRADE/WP.7/GE.11/2004/1  |
| 2.  | <b>Matters of interest from groups within UNECE and other organizations dealing with standardization of meat and meat products</b> | TRADE/WP.7/GE.11/2004/2  |
| 3.  | <b>UNECE Standard for Chicken (<i>gallus domesticus</i>) Carcasses and Parts</b>   |                          |
|     | Review of the publication on paper and Internet  | TRADE/WP.7/GE.11/2004/3  |
|     | Report of the meeting of rapporteurs in Moscow   |                          |
| 4.  | <b>UNECE Standard for Sheep (<i>ovine</i>) Carcasses and Cuts</b>  |                          |
|     | Review of the publication on paper and Internet  |                          |
| 5.  | <b>UNECE Standard for Beef (<i>bovine</i>) Carcasses and Cuts</b>  |                          |
|     | Review of the publication on paper and Internet  |                          |
|     | Review of Minimum conditions of the meat;  |                          |
|     | Review of Feeding systems (possible inclusion of a negative list as in chicken)  |                          |
|     | Codification of the ph values  |                          |
|     | Review of the seminar held in Moscow   | TRADE/WP.7/GE.11/2004/4  |
| 6.  | <b>Draft Revision of the UNECE Standard for Pork (<i>porcine</i>) Carcasses and Cuts</b>   |                          |
|     | Report from the meeting of Rapporteurs in St. Petersburg   | TRADE/WP.7/GE.11/2004/5  |
|     | Draft chapters 1- 4  | TRADE/WP.7/GE.11/2004/6  |
|     | Draft chapter 5  | TRADE/WP.7/GE.11/2004/7  |
| 7.  | <b>Proposal for a UNECE Standard for Llama Carcasses and Cuts</b>  |                          |
|     | Report from the rapporteurs meetings   | TRADE/WP.7/GE.11/2004/8  |
|     | Draft chapters 1- 4  | TRADE/WP.7/GE.11/2004/9  |
|     | Draft chapter 5  | TRADE/WP.7/GE.11/2004/10 |
| 8.  | <b>Proposal for a UNECE Standard for Goat (<i>caprine</i>) Carcasses and Cuts</b>  |                          |
|     | Draft chapters 1- 4  | TRADE/WP.7/GE.11/2004/11 |
|     | Draft chapter 5  | TRADE/WP.7/GE.11/2004/12 |
| 9.  | <b>Work on other meats</b>   | TRADE/WP.7/GE.11/2004/13 |
|     | Turkey, Veal, Variety/Fancy meats  |                          |
| 11. | <b>Implementation activities/ traceability/ trade mark</b>   | TRADE/WP.7/GE.11/2004/14 |

12. **Preparation of the meetings of rapporteurs and the next session of the Specialized Section**
13. **Preparation of the 60th session of the Working Party on Agricultural Quality Standards**
14. **Other business**
15. **Election of officers**
16. **Adoption of the report**