

UNECE STANDARD
EDIBLE MEAT CO-PRODUCTS

2015/2016 EDITION



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NOTE

Working Party on Agricultural Quality Standards

The commercial quality standards developed by the United Nations Economic Commission for Europe (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. They 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.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <www.unece.org/trade/agr>.

The present revised Standard for Edible Meat Co-Products is based on document ECE/CTCS/WP.7/2015/4, adopted by the Working Party at its seventy-first session in November 2015. Photos and descriptions were adopted by the Working Party at its seventy-second session in November 2016 based on document ECE/CTCS/WP.7/2016/30.

Note:

It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of relevant Codex standards on hygiene, contaminants, residues or veterinary drugs and pesticides, traceability and labelling.

(for further information, please refer to http://www.unece.org/trade/agr/standard/meat/meat_e.html)

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UNECE Standard for Edible Meat Co-Products

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.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards which UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist or are being developed and their code for use in the UNECE meat code (see section 4).

For further information please visit the UNECE website at: www.unece.org/trade/agr/standard/meat/meat_e.html/. This website also includes a description of the codification system and a specific application identifier for the implementation of the UNECE Code.

<i>Species</i>	<i>Species code (data field 1)</i>
Bovine (Beef)	10
Bovine (Veal)	11
Deer	20
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71
Duck	72
Goose	73
Rabbit	74
Equine (Horse)	80
Edible meat co-products	90
Retail meat cuts	91

1.2 Scope

This Standard recommends an international language for edible co-products marketed as fit for human consumption. It provides purchasers with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market edible co-products 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. 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 that 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 that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for 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 co-products 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 the first version of the Standards at its sixty-fourth session (reference: ECE/TRADE/C/WP.7/2008/21). The revised Standard for Edible Meat Co-Products was adopted at its seventy-first session in November 2015 and is based on document ECE/CTCS/WP.7/2015/4. Photos and descriptions were adopted by the Working Party at its seventy-second session in November 2016 based on document ECE/CTCS/WP.7/2016/30.

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: http://www.unece.org/trade/agr/standard/meat/meat_e.html.

2. Minimum requirements

All edible co-products must originate from healthy animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.¹

Edible co-products must be:

- Intact, taking into account the presentation;
- Free from visible blood clots, or bone dust;
- Free from any visible foreign matter (e.g. dirt, wood, plastic, metal particles²);
- Free of offensive odours;
- Free of unspecified bones fragments;
- Free of contusions having a material impact on the product;
- Free from freezer-burn.³

Removal and preparation of edible co-products shall be accomplished with sufficient care to maintain integrity and identity and avoid unnecessary scores.

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 edible meat co-products code (see section 4).

3.1 Additional requirements

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

3.2 Species

The code for edible meat co-products in data field 1 as defined in section 1.1 as: 90.

3.3 Product/cut

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

¹ Meet the OIE Terrestrial Animal Health Code for BSE and SRM removal:
www.oie.int/en/international-standard-setting/terrestrial-code/access-online

² When specified by the purchaser, edible co-products will be subject to metal particle detection.

³ 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).

3.4 Refrigeration

Edible meat co-products may be presented chilled, frozen or deep-frozen. Depending on the refrigeration method used, tolerances for product weight to be agreed between buyer and seller. Ambient temperatures throughout the supply chain should be such as to ensure uniform internal product temperatures as follows:

<i>Refrigeration code (data field 4)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	No category specified
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than $+7^{\circ}\text{C}$ at any time following the post-slaughter chilling process.
2	Frozen	Internal product temperature maintained at not exceeding -12°C at any time after freezing.
3	Deep-frozen	Internal product temperature maintained at not exceeding -18°C at any time after freezing.
4-8	Codes not used	
9	Other	

3.5 Production history

3.5.1 Traceability

The requirements concerning production history specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of edible meat co-products, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the procedures used to certify conformity must be in accordance with provisions concerning conformity-assessment requirements of section 3.10.

3.5.2 Co-product category

<i>Co-product category code (data field 3)</i>	<i>Category</i>	<i>Description</i>
00	Not specified	No category specified
10	Beef	Bovine
11	Veal	
30	Porcine	
40	Ovine	
42	Lamb	
50	Caprine	
52	Kid	

<i>Co-product category code (data field 3)</i>	<i>Category</i>	<i>Description</i>
80	Equine	
99	Others	Any other co-product category agreed between buyer and seller

3.5.3 Production system

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

<i>Production system code (data field 6)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	No system specified
1	Mainly indoors	Production methods that are based on indoors housing
2	Restricted outdoors	Production methods that are based on limited access to free movement
3	Pasture	Production methods that are based on access to open land
4	Organic	Production methods that are in conformity with the legislation of the importing country concerning organic production
5-8	Codes not used	
9	Other	Any other production system agreed between buyer and seller

3.5.4 Feeding system

The purchaser may specify a feeding system. In any case the feeding has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the feeding system shall be agreed between buyer and seller.

<i>Feeding system code (data field 7)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Grain fed	Grain is the predominant component of the diet
2	Forage fed	Forage is the predominant component of the diet, with some grain supplement
3	Exclusively forage fed	Forage is the only component of the diet
4	Milk fed	Feeding system based on milk

<i>Feeding system code (data field 7)</i>	<i>Category</i>	<i>Description</i>
5	Formula fed	Feeding systems that are milk substitute based
6	Specialized/Functional	Special enriched feeding system aimed to either change some characteristics of the product or its nutritional profile
7-8	Codes not used	
9	Other	Any other feeding system agreed between buyer and seller

3.5.5 Slaughter system

The purchaser may specify a slaughter system. The slaughter always has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the slaughter system shall be agreed between buyer and seller.

<i>Slaughter system code (data field 8)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Conventional	Stunning 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 specified by seller and buyer

3.5.6 Post-slaughter system

The purchaser may specify a post-slaughter system. In any case the post-slaughter has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the post-slaughter system shall be agreed between buyer and seller.

<i>Post-slaughter processing codes (data field 9)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Washed	Raw and washed with fresh water
2	Scalding	Washing in water at a temperature of 65-75° C
3	Blanching	Plunged in boiling water for a few minutes

<i>Post-slaughter processing codes (data field 9)</i>	<i>Category</i>	<i>Description</i>
4	Cooked and bleached	Plunged in boiling water for a few minutes with added bleach ^a
5	Scalded and bleached	This processing may have bleach added ^a
6	Casing fat removal ^b	
7	Casing mucosa removal	
8	Casing fat and mucosa removal ^a	
9	Other specified	Post-slaughter system for edible co-products specified as agreed between buyer and seller.

^a The use of added bleach is not permitted in certain countries.

^b Buyer and seller should agree on the percentage of fat left on the product.

Note: Individual market requirements will have specific regulations governing the removal of specified-risk material.

3.6 Edible co-product colour

<i>Edible co-product colour code (data field 10)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Specified	Range required
2-9	Codes not used	

Specific requirements regarding colour if required need to be agreed between buyer and seller and are not provided for in the coding system.

3.7 Size/weight ranges of edible co-products

<i>Size/weight range code (data field 12)</i>	<i>Category</i>	<i>Description</i>
0	Not specified	
1	Weight	Range required
2	Diameter	Range required
3	Length	Range required
4	Diameter and length	Range required
5	Weight and diameter	Range required
6	Weight and length	Range required

<i>Size/weight range code (data field 12)</i>	<i>Category</i>	<i>Description</i>
7	Weight, diameter and length	Range required
8	Other specified	Range required
9	Code not used	

3.8 Packing, storage and transport

3.8.1 Description and provisions

The primary packaging is the primary covering of a product and must be of food grade materials. The secondary packaging contains products packaged in their primary packaging. During storage and transport, edible co-products must be packaged to the following minimum requirements:

- Chilled with or without packaging;
- Frozen/deep-frozen packed to protect the products;
- Salt or brine;
- Individually wrapped (I.W.);
- Bulk packaged (e.g. plastic or wax-lined container, barrels);
- Bulk sorted (e.g. in layers);
- Vacuum-packed (VAC);
- Modified atmosphere packaging (MAP);
- Other.

The conditions of storage before dispatch and the equipment used for transportation shall be appropriate to the physical and, in particular, the thermal condition of the edible co-products (chilled, chilled in a modified atmosphere, frozen, or deep-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) (<http://www.unece.org/trans/main/wp11/atp.html>).

3.8.2 Packing code

<i>Packing code (data field 13)</i>	<i>Category</i>
0	Not specified
1	Individually wrapped (I.W.)
2	Bulk packaged (e.g. plastic or wax-lined container, barrels)
3	Bulk sorted (e.g. in layers)
4	Vacuum-packed (VAC)
5	Modified atmosphere packaging (MAP)

<i>Packing code (data field 13)</i>	<i>Category</i>
6-8	Codes not used
9	Other

3.9 Labelling information to be mentioned on or affixed to the marketing units of edible co-products

3.9.1 Mandatory information

Without prejudice to national requirements of the importing countries, the following information must be listed on product labels:

<i>Labelling information</i>	<i>Packaged or packed meat</i>
Health stamp	X
Slaughter number or batch number	X
Slaughter date (optional)	X
Packaging date	X
Name of the product	X
Durability information as required by each country ^d	X
Use-by date, as required by each country	X
Temperature or storage methods: chilled, frozen, deep-frozen, X in salt or brine	X
Storage conditions (see section 3.4 Refrigeration)	X
Appropriate identification of packer, processor or retailer	X
Quantity (number of pieces)	X
Net weight	X

^d Durability information is processing date; either a use-by date or a best-before date as required by each importing country.

3.9.2 Additional information

Additional information may be listed on product labels as requested 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:

- Characteristics of the livestock, production and feeding systems;
- Country of birth;
- Country(ies) of raising;
- Country of slaughter;

- Country(ies) of packing;
- Country (ies) 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;
- Slaughter and post-slaughter systems;
- Production and processing systems;
- Quantity (number of pieces);
- Slaughter date;
- Slaughter number;
- Storage conditions (other than temperature).

3.10 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 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 section 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 section 3.1. Optionally, the purchaser may indicate specific purchaser specified options to be certified after the name of the third-party certifying authority.

Animal or batch identification conformity assessment (animal/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 section 3.1.

<i>Conformity assessment code (data field 14)</i>	<i>Category</i>
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Animal/batch identification (animal/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and animal/batch ID conformity assessment
6	Trade standard and animal/batch ID conformity assessment
7	Quality, trade standard, and animal/batch ID conformity assessment

<i>Conformity assessment code (data field 14)</i>	<i>Category</i>
8	Code not used
9	Other

4. UNECE Code for purchaser requirements for Edible Co-Products

4.1 Definition of the code

The UNECE code for purchaser requirements for edible meat co-products has 14 fields and 20 digits (3 digits not used) and is a combination of the codes defined in sections 3 and 5.

<i>No.</i>	<i>Name</i>	<i>Section</i>	<i>Code Range</i>
1	Species	3.2	00-99
2	Product/cut	5	0000-9999
3	Co-product category	3.5.2	00-99
4	Refrigeration	3.4	0-9
5	<i>Field not used</i>	–	0-9
6	Production system	3.5.3	0-9
7a	Feeding system	3.5.4	0-9
7b	<i>Field not used</i>	–	0-9
8	Slaughter system	3.5.5	0-9
9	Post-slaughter system	3.5.6	0-9
10	Edible co-products colour	3.6	0-9
11	<i>Field not used</i>	–	0-9
12	Size/weight ranges	3.7	0-9
13	Packing	3.8.2	0-9
14	Conformity-assessment	3.10	0-9

4.2 Example

The following example describes a chilled, vacuum packaged, heart that was third party certified, with post-slaughter processing agreed between buyer and seller and size/weight range by weight, from a beef that was pasture raised and forage fed.

This item has the following UNECE edible meat co-product code: **90610010103200710152.**

<i>No.</i>	<i>Name</i>	<i>Requirement</i>	<i>Code value</i>
1	Species	Edible meat co-products	90
2	Product/cut	Heart	6100
3	Co-product category	Beef	10
4	Refrigeration	Chilled	1
5	<i>Field not used</i>	–	0
6	Production system	Pasture	3
7a	Feeding system	Forage	2
7b	Field not used	–	0
8	Slaughter system	Not specified	0
9	Post-slaughter system	Other specified	7
10	Edible co-product colour	Specified	1
11	<i>Field not used</i>	–	0
12	Size/weight ranges	Weight	1
13	Packing	Vacuum-packed (VAC)	5
14	Conformity assessment	Trade standard conformity assessment	2

5. Edible meat co-products descriptions

Definition of “Edible meat co-products”:

“Edible meat co-products” is defined as animal product other than red or white meat muscles. Edible co-products are identified in many countries by the following descriptions: (fancy meat items, offal meat items, and variety meat items).

5.1 Multilingual index of products

<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish*</i>	<i>Chinese</i>
BOVINE – CODE (10)						
6000	Tongue long cut		Langue coupe longue			
6010	Tongue short cut		Langue coupe courte			
6030	Tongue Swiss cut		Langue coupe suisse		Lengua	
6040	Tongue root (throat trimmings)		Racine de la langue			
6045	Tongue root fillet		Filets de racine de langue			
6050	Cheek		Joue		Quijada	

<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish*</i>	<i>Chinese</i>
6060	Cheek – papillae off		Joue – sans papilles		Nuez de quijada	
6061	Cheek meat		Viande de bajoue			
6260	Papillae		Papilles			
6114	Head		Tête		Cabeza	
6240	Head meat		Viande de la tête			
6120	Brain		Cervelle		Sesos	
6070	Tail		Queue		Rabo	
6080	Liver		Foie		Hígado	
6090	Kidney		Rognons		Riñón	
6211	Heart and lungs		Basse			
6210	Lungs		Poumons		Pulmones	
6183	Trachea		Trachée		Tráquea	
6100	Heart		Cœur		Corazón	
6110	Thymus gland (sweetbreads)		Thymus (ris)		Molleja	
6112	Salivary glands		Glandes salivaires		Parótida	
6140	Rumen (paunch)		Rumen (panse)		Mondingo	
6141	Rumen pillars (mountain chain tripe)		Piliers du rumen		Pilares del rumen	
6152	Reticulum (honeycomb tripe)		Réticulum (bonnet)		Bonete Redecilla	o
6154	Omasum (bible tripe)		Feuillet		<u>Librillo</u>	
6155	Abomasum		Abomasum		<u>Cuajo</u>	
2190	Thin skirt (meat spec)		Hampe			
2180	Thick skirt (meat spec)		Onglet			
6180	Testes		Testicules		<u>Creadillas</u>	
6181	Pizzel		Verge		<u>Pene</u>	
6182	Oesophagus		Œsophage			
6280	Weasand meat		Viande d'œsophage		<u>Ligamentum nuchae</u>	
6190	Spleen		Rate		<u>Bazo</u>	
6200	Tendons		Tendons			
6201	Flexor tendons		Tendons fléchisseurs			
6202	Achilles tendons		Tendons d'Achille			

<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish*</i>	<i>Chinese</i>
6203	Skirt sinew		Tissu tendineux			
6270	Diaphragm membrane		Aponévrose du diaphragme		<u>Membrana del diafragma</u>	
6271	Skirt membrane (tunic tissue)		Aponévrose abdominale			
6272	Membrane		Aponévrose			
6273	Ligamentum nuchae		Ligament cervical postérieur (ligamentum nuchae)			
6493	Feet		Pieds			
6494	Mammary glands		Glandes mammaires			
6495	Rectum (Bung)		Rectum (anus)			
6496	Small intestine		Intestin grêle		<u>Chinchulín</u>	
6497	Large intestine		Gros intestin		<u>Tripa gorda</u>	
6498	Intestine		Intestin			
6450	Blood stabilized		Sang stabilisé			
6451	Blood defibrinated		Sang défibriné			
6452	Blood plasma		Plasma sanguin			
6453	Blood serum		Sérum du sang			
<i>VEAL – CODE (11)</i>						
6500	Tongue long cut		Langue coupe longue			
6510	Tongue short cut		Langue coupe courte			
6520	Tongue Swiss cut		Langue coupe suisse			
6620	Head		Tête			
6621	Skull		Crâne			
6570	Brain		Cervelle			
6524	Cheek		Joue			
6614	Papillae		Papilles (labiales)			
6624	Pluck		Fressure			
6582	Lungs		Poumons			
6550	Heart		Cœur			
6530	Liver		Foie			
6540	Kidney		Rognons			
6559	Salivary glands		Glandes salivaires			

<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish*</i>	<i>Chinese</i>
6560	Thymus gland (sweetbreads)		Thymus (ris)			
6561	Tail		Queue			
6580	Spleen		Rate			
6585	Mask		Masque			
6590	Tendons		Tendons			
6610	Thin skirt		Hampe			
6611	Thick skirt		Onglet			
6622	Feet		Pieds			
6623	Testes		Testicules			
6624	Pluck		Fressure			
6625	Oesophagus		Œsophage			
6613	Weasand meat		Viande d'œsophage			
6626	Intestine		Intestin			
6628	Abomasum		Abomasum			
6629	Rumen (stomach/paunch)		Rumen (estomac/panse)			
6632	Rumen pillars (mountain chain tripe)		Piliers du rumen			
6633	Reticulum (honeycomb tripe)		Réticulum (bonnet)			
6634	Omasum (bible tripe)		Feuillet (omasum)			
6640	Blood stabilized		Sang stabilisé			
6641	Blood defibrinated		Sang défibriné			
6642	Blood plasma		Plasma sanguin			
6643	Blood serum		Sérum du sang			
<i>OVINE – CODE (40)</i>						
<i>CAPRINE – CODE (50)</i>						
7000	Tongue long cut		Langue coupe longue			
7010	Tongue short cut		Langue coupe courte			
7015	Tongue Swiss cut		Langue coupe suisse			
7150	Head		Tête			
7151	Skull		Crâne			
7070	Brain		Cervelle			
7028	Cheek		Joue			

<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish*</i>	<i>Chinese</i>
7110	Head trimmings (meat)		Viande de tête			
7140	Pluck		Fressure			
7141	Heart and lungs		Basse			
7100	Lungs		Poumons			
7030	Liver		Foie			
7040	Kidney		Rognons			
7050	Heart		Cœur			
7060	Thymus gland (sweetbreads)		Thymus (ris)			
7080	Rumen (stomach)		Rumen (estomac)			
7090	Spleen		Rate			
7091	Tendons		Tendons			
7130	Testes		Testicules			
7485	Intestine (casings)		Intestin			
7486	Small intestine		Intestin grêle			
7487	Caecum		Cæcum			
7495	Feet		Pieds			
7470	Blood stabilized		Sang stabilisé			
7471	Blood defibrinated		Sang défibriné			
7472	Blood plasma		Plasma sanguin			
7473	Blood serum		Sérum du sang			
<i>PORCINE – CODE (30)</i>						
7500	Tongue short cut		Langue coupe courte			
7501	Tongue Swiss cut		Langue coupe suisse			
7502	Tongue long cut		Langue coupe longue			
7609	Tongue root trim		Parure de racine de langue			
7650	Cheek		Joue			
7549	Head		Tête			
7550	Brain		Cervelle			
7585	Mask		Masque			
7586	Temples		Tempes			
7692	Ears		Oreilles			
7693	Snout		Groin			



<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish*</i>	<i>Chinese</i>
7587	Lips		Lèvres			
7525	Pluck		Fressure			
7524	Heart and lungs		Cœur et poumons			
7540	Heart		Cœur			
7526	Lungs		Poumons			
7528	Trachea		Trachée			
7520	Liver		Foie			
7530	Kidney		Rognons			
7541	Thick skirt		Onglet			
7542	Thin skirt		Hampe			
7543	Diaphragm		Diaphragme			
7510	Tail		Queue			
7515	Testes		Testicules			
7527	Oesophagus		Œsophage			
7560	Stomach		Estomac			
7561	Stomach (pepsin) lining		Muqueuse de l'estomac		(peptique)	
7570	Stomach (butterfly cut)		Estomac (coupe papillon)			
7571	Small intestine		Intestin grêle			
7572	Intestine		Intestin			
7573	Large intestine (chitterling)		Gros intestin			
7574	Caecum		Cæcum			
7575	Upper colon		Chaudin			
7576	Robe		Suivant			
7577	Rectum		Fuseau			
7578	Anus		Rosette			
7579	Mesentery		Ratis			
7580	Bladder		Vessie			
7581	Uterus		Utérus			
7582	Ovaries		Ovaires			
7600	Spleen		Rate			
7670	Thymus gland (sweetbreads)		Thymus (ris)			

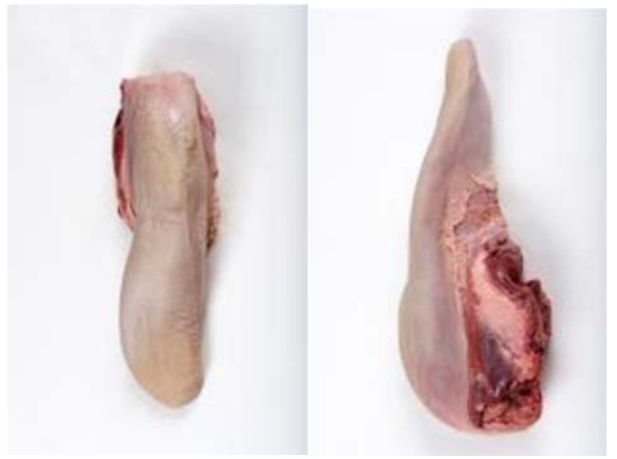
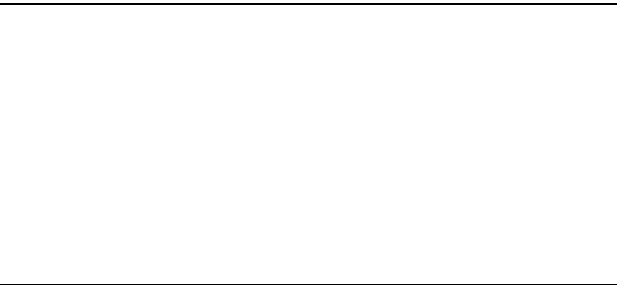
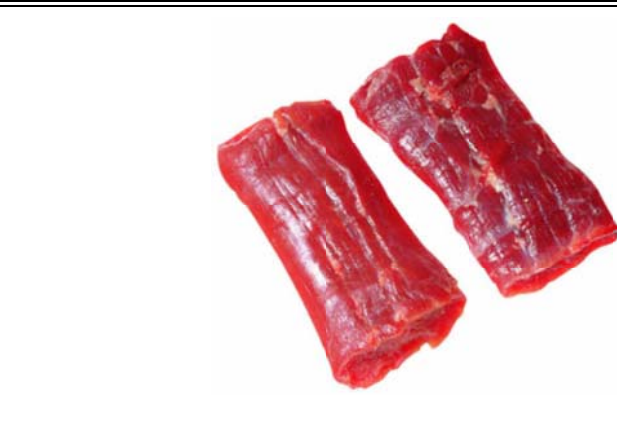
<i>Product</i>	<i>English</i>	<i>Page</i>	<i>French</i>	<i>Russian</i>	<i>Spanish*</i>	<i>Chinese</i>
7671	Salivary gland		Glandes salivaires			
7672	Pancreas gland		Pancréas			
7679	Bones		Os			
7681	Neck bone		Échine			
7684	Skirt sinew		Tissu tendineux			
7690	Skin		Peau			
7694	Ear root		Racine d'oreille			
7695	Caul fat		Crépine			
7696	Abdominal fat		Gras abdominal			
7697	Flank fat		Graisse de flanc			
7674	Blood stabilized		Sang stabilisé			
7675	Blood defibrinated		Sang défibriné			
7676	Blood plasma		Plasma sanguin			
7677	Blood serum		Sérum du sang			
7583	Clear plate		Gras dans la longe			
4175	Fore feet		Pieds avant			
4176	Hind feet		Pieds arrière			




* Translations into Spanish were proposed by the delegation of Argentina.




Photos for UNECE standard on edible meat co-products




5.1.1 Bovine, species code (10)


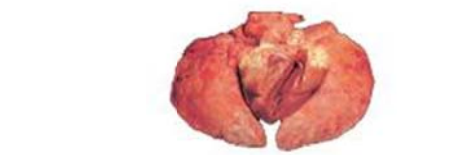


Bovine Product	Image
<p><i>Tongue long cut – 6000</i></p> <p>Tongue long cut is the entire organ with its root; all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection; • Approximate fat depth retained; • Lymph/salivary glands removed; • Parts considered as not saleable by some countries must be specified (specified-risk material). 	
<p><i>Tongue short cut – 6010</i></p> <p>Tongue short cut is prepared from a tongue long cut (item 6000) and is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The hyoid bones, except for the stylohyal, are left and the tip of the epiglottis is removed. The base of the tongue is trimmed up to the “false lean”, leaving approximately 10% of the trimming fat; the salivary glands are removed, except for the sublingual glands.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph glands and salivary glands removed; • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection. 	



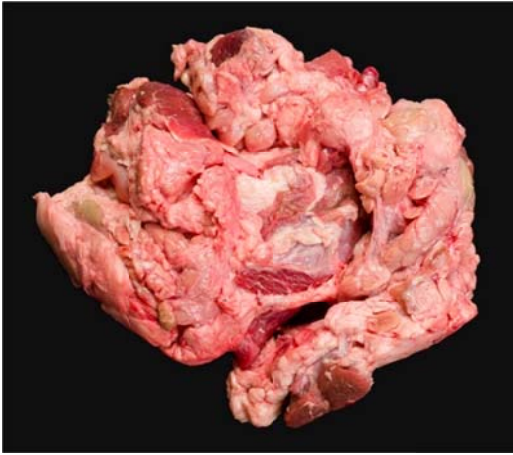
Bovine Product	Image
<p><i>Tongue Swiss cut – 6030</i></p> <p>Tongue Swiss cut is derived from a tongue short cut (item 6010) by the removal of the fat from the ventral surface of the tongue, the tip of the epiglottis, the hyoid bone, sublingual salivary glands and the M. mylohyoideus of the tongue blade.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection. 	
<p><i>Tongue root (throat trimmings) – 6040</i></p> <p>Tongue root is prepared from a tongue long cut and is the soft tissue surrounding the throat organs (larynx, three tracheal rings, salivary glands, lymph nodes, fat, connective tissue and associated muscles).</p>	
<p><i>Tongue root fillet – 6045</i></p> <p>Tongue root fillets are derived from the tongue root by removing the muscles from each side of the root (sterno-thyroidal or hoyïdial muscles).</p>	




Bovine Product	Image
<p><i>Cheek – 6050</i></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parotid lymph/salivary glands retained or removed; • External fat removed. 	
<p><i>Cheek – papillae off – 6060</i></p> <p>Cheek (item 6050) is trimmed further with all of the papillae (chops) as well as the parotid gland removed. The lymph glands and salivary glands are not removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph glands and salivary glands removed; • External fat removed. 	
<p><i>Cheek meat – 6061</i></p> <p>Cheek meat is prepared from cheek papillae off by complete removal of the parotid lymph nodes, parotid salivary glands and mandibular salivary glands. The pack can only include the muscles derived from the cheek – M. masseter, M. buccinator and may include the M. pterygoideus (which lies inside the lower jaw). Must not include any portions of lymph nodes, salivary glands or other muscle tissues removed from other parts of the head.</p>	





Bovine Product	Image
<p><i>Papillae – 6260</i></p> <p>Papillae (chops) are derived from the cheek (item 6050) and are removed along the natural seam between the M. masseter muscle (cheek) and the M. buccinator (papillae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Mucous membrane removed. 	
<p><i>Head – 6114</i></p> <p>Whole skinned beef head removed from the carcass by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material); • Tongue removed; • Eyes removed. 	
<p><i>Head meat – 6240</i></p> <p>Head meat is prepared from a head and includes any or all meat removed from the skull or lower jaw but will not include the conical papillae. Head meat must not include lymph nodes, salivary glands, muscles or trim pieces derived from the tongue or neck.</p>	




Bovine Product	Image
<p><i>Brain – 6120</i></p> <p>The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p> <p><i>Peeled brain:</i></p> <p>The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue. The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	
<p><i>Tail – 6070</i></p> <p>The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Excessive fat cover trimmed; • Number of vertebrae. 	
<p><i>Liver – 6080</i></p> <p>The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph nodes retained or removed; • Vena cava removed; • Ligament removed; • Colour; • Skinned; • Age of the animal. 	





Bovine Product	Image
<p><i>Kidney – 6090</i></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External fats retained or removed; • Renal hilus and internal fats removed or retained. 	
<p><i>Heart and lungs – 6211</i></p> <p>Consists of the lung and heart attached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Additional trim to removed attached organs. 	
<p><i>Lungs – 6210</i></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trachea removed; • Lungs separated; • Diaphragmatic lobe only; • Colour. 	
<p><i>Trachea – 6183</i></p> <p>Trachea is commonly referred to as the windpipe and is part of the animal's respiratory system. The trachea is removed from the base of the larynx and extends down to the lungs where it subdivides into three parts. The trachea comprises a number of cartilaginous rings, muscular and connective tissue and a mucous membrane.</p>	




Bovine Product	Image
<p><i>Heart – 6100</i></p> <p>The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Auricles, aorta and the pulmonary truncus are removed; • Fat cover retained or removed at the base of the heart; • Untrimmed – blood vessels and fat retained. 	
<p><i>Thymus gland (sweetbreads) – 6110</i></p> <p>Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p>	
<p><i>Salivary gland – 6112</i></p> <p>The salivary gland includes the interior lining of the cheek.</p>	

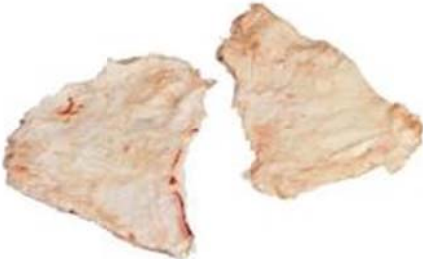
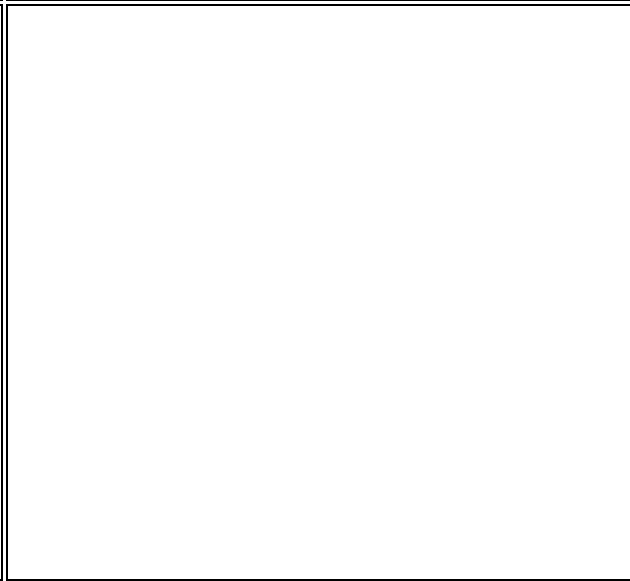

Bovine Product	Image
<p><i>Rumen (paunch) – 6140</i></p> <p><i>Green paunch:</i></p> <p>Rumen is raw, washed, unscalded paunch with the dark membrane retained. External surface is trimmed free of fat deposits.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Reticulum removed or retained; • Dark inner layer removed; • Salted. <p><i>Blanched paunch:</i></p> <p>When the paunch is to be processed further, it is to be blanched and stiffened (washed with hot water and sent through a refiner).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Reticulum removed or retained; • Whether the fat has been removed and whether the cord has been incised; • Whether the fat has been removed with water at a temperature of 80° C; • Cooled in water or in refrigerated storage; • Whether the product is to be frozen the day after production; • Whether the product is of natural colour or has been blanched. 	 <p style="text-align: center;">Green paunch</p>  <p style="text-align: center;">Blanched paunch:</p>
<p><i>Rumen pillars (mountain chain tripe) – 6141</i></p> <p>Rumen pillars are derived from the rumen tripe (item 6140) and are removed in one piece. External fat deposits are removed.</p>	





Bovine Product	Image
<p><i>Reticulum (honeycomb tripe) – 6152</i></p> <p>Reticulum or honeycomb is derived from the rumen (item 6140), the dark inner layer is removed. The honeycomb is prepared raw or scalded and bleached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Scalded and/or bleached; • Retained in natural shape or split. 	
<p><i>Omasum (bible tripe) – 6154</i></p> <p>Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.</p>	
<p><i>Abomasum – 6155</i></p> <p>Abomasum is the fourth stomach of a ruminant which secretes the gastric juice and is located between the omasum and the duodenum. The stomach is separated from the duodenum by the pyloric valve, a strong muscular sphincter.</p>	
<p><i>Thin skirt - 2190</i></p> <p>Thin skirt is the costal muscle portion of the diaphragm. All white tendinous tissue not covering lean red muscle is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Fat and membrane covering retained or removed. 	


Bovine Product	Image
<p><i>Thick skirt - 2180</i></p> <p>Thick skirt is the lumbar portion of the diaphragm. All connective tissue, membrane and fat are removed.</p>	
<p><i>Testes – 6180</i></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Capsule retained or removed. 	
<p><i>Pizzel – 6181</i></p> <p>The male organ. The outer skin layer is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Root attachment material retained or removed; • Tip retained or removed; • Fat removed. 	

<p style="text-align: center;">Bovine Product</p>	<p style="text-align: center;">Image</p>
<p><i>Oesophagus – 6182</i></p> <p>The Oesophagus (Esophagus) or gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.</p>	
<p><i>Weasand meat – 6280</i></p> <p>The fleshy part around the oesophagus from the pharynx to the rumen.</p>	
<p><i>Spleen – 6190</i></p> <p>Spleen is prepared by the removal of the splenic blood vessels.</p>	
<p><i>Tendons – 6200</i></p> <p>Tendons are prepared from a bovine carcass and consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore and hind feet. Tendons can be prepared and described as a specific portion of the skeletal structure e.g. Achilles tendon, flexor tendons.</p>	
<p><i>Flexor tendons – 6201</i></p> <p>Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore legs.</p>	

Bovine Product	Image
<p><i>Achilles tendons – 6202</i></p> <p>Achilles tendons consist of the tendonous extension connecting and surrounding fibrous tissue of the hind legs.</p>	
<p><i>Skirt sinew – 6203</i></p> <p>Skirt sinew may be the yellow elastic or white fibrous connective tissue when removed from skirt meat. It will have a parchment (sheet) appearance. When specified, it could also be the intact sacrociatic ligament, shoulder tendon, and elbow tendon.</p>	
<p><i>Diaphragm membrane – 6270</i></p> <p>Diaphragm membrane is the fascia. Membrane may contain small amounts of muscular pillars or red meat and associated fat.</p> <p>To be specified:</p> <ul style="list-style-type: none"> Fleshy portions and associated parts removed from the rim of the diaphragm. 	



Bovine Product	Image
<p><i>Skirt membrane (tunic tissue) – 6271</i></p> <p>Skirt membrane is the tough fibrous membrane (peritoneum lining or abdominal tunic) associated with the thin skirt (diaphragm) and/or the thick skirt (hanging tender). The skirt membrane may contain small amounts of muscular pillars and associated fat.</p>	
<p><i>Membrane – 6272</i></p> <p>Membrane is the sheath of connective tissue that forms an envelope for the muscle or organs. There are different types of membrane located within the muscular system of the carcass. The outer thin serous membrane is the (perimysium) stripped from the muscle surface (e.g. Flank steak, Tenderloin).</p> <p>Thick fascia membrane is silver fascia lining covering several muscle groups. Other recoverable membranes are peritoneum and pleura.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Derived from individual muscle or muscle groups; • Linea alba to be included. 	
<p><i>Nuchal ligament or paddywhack (ligamentum nuchae) – 6273</i></p> <p>The nuchal ligament or paddywhack (ligamentum nuchae) is a large portion of the supraspinous ligament which extends along the vertebral column, being particularly evident in the neck and thoracic region of the carcass.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Whole or individual portions; • Acceptable level of meat residue portions retained. 	




Bovine Product	Image
<p><i>Feet – 6493</i></p> <p>Skinned or scaled and plucked feet: The anteriors are cut at the joint between carpien and radius and the posteriors are cut at the joint between tarsian and tibia.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Sawn or disjointed at the joint; • Scalded or burnt. 	
<p><i>Mammary glands – 6494</i></p> <p>Udders</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Fat retained or removed; • Cooked. 	
<p><i>Bung (rectum) – 6495</i></p> <p>The bung (rectum) attaches to the colon end of the large intestine and terminates at the anus. It is wide and bulbous in shape and has more membrane covering as compared to the large intestine.</p>	
<p><i>Small intestine – 6496</i></p> <p>The small intestine comprises the duodenum, the jejunum and the ileum.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (high-risk material); • Amounts of fat retained; • Length of intestine; • Mucous membrane removed. 	

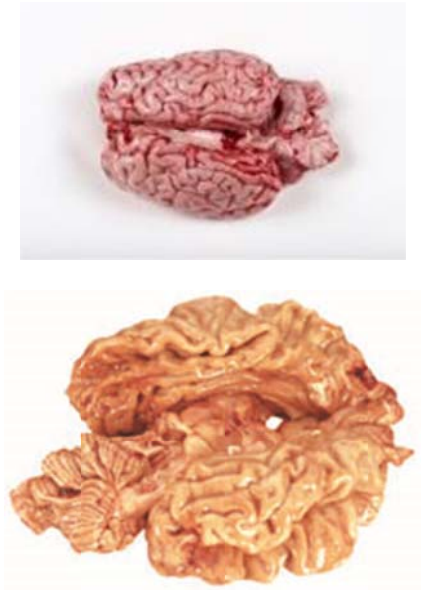


Bovine Product	Image
<p><i>Large intestine – 6497</i></p> <p>The large intestine comprises the caecum, the colon and the rectum.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (high-risk material); • Amounts of fat retained; • Length of intestine; • Mucous membrane removed. 	
<p><i>Intestine – 6498</i></p> <p>Combination of both large and small intestine packed together.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (high-risk material); • Amounts of fat retained; • Length of intestine; • Mucous membrane removed. 	
<p><i>Blood stabilized – 6450</i></p> <p>Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Blood defibrinated – 6451</i></p> <p>Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Blood plasma – 6452</i></p> <p>Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	


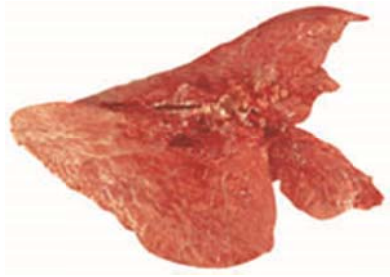
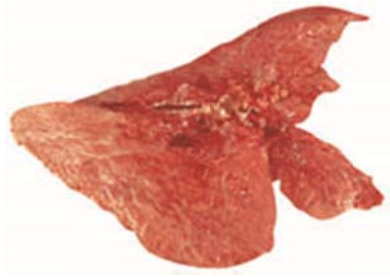

Bovine Product	Image
<p><i>Blood serum – 6453</i></p> <p>Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Lean prostate</i></p> <p>Retractor muscle (or meat) at the base of the prostate.</p>	
<p><i>Veal mask</i></p> <p>The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Fur removed. 	
<p><i>Muzzle</i></p> <p>Mask cut including the nostrils.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • With or without chops. 	


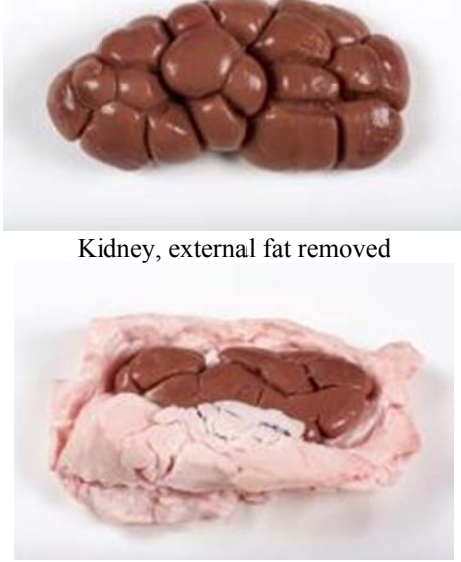

5.1.2 Veal, species code (11)






Veal Product	Image
<p><i>Tongue long cut – 6500</i></p> <p>The entire organ with its root, all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material); • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection; • Approximate fat depth; • Lymph/salivary glands removed. 	
<p><i>Tongue short cut – 6510</i></p> <p>Tongue is prepared from a tongue long cut (item 6500) and is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The hyoid bones, except for the stylohyal, are left and the tip of the epiglottis is removed. The base of the tongue is trimmed up to the “false lean”, leaving approximately 10% of the trimming fat; the salivary glands are removed, except for the sublingual glands.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph glands and salivary glands removed; • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection. 	





<p style="text-align: center;">Veal Product</p>	<p style="text-align: center;">Image</p>
<p><i>Tongue Swiss cut – 6520</i></p> <p>Tongue Swiss cut is derived from a tongue short cut (item 6510) by the removal of the fat from the ventral surface of the tongue, the tip of the epiglottis, the hyoid bone, sublingual salivary glands and the M. mylohyoideus of the tongue blade.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Colour (white, black or spotted); • Fat removed, epithelium removed or incised lengthways further to health inspection. 	
<p><i>Head – 6620</i></p> <p>Whole veal head: removed by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Plucked after scalding; • Skinned; • Plucked, scalded and bones removed; • The parts considered as not saleable by some countries must be specified (specified-risk material); • Colour. 	
<p><i>Skull – 6621</i></p> <p>Skull (without lower mandible) containing the brain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The parts considered as not saleable by some countries must be specified (specified-risk material). 	



Veal Product	Image
<p><i>Brain – 6570</i></p> <p>The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p> <p><i>Peeled brain:</i></p> <p>The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue.</p> <p>The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	
<p><i>Mask – 6585</i></p> <p>The mask is derived from a head by the removal of all bone (skull) in one piece.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Retain or remove tongue; • Rolled and tied, or flat. 	
<p><i>Cheek – 6524</i></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parotid lymph/salivary glands retained or removed; • Without the papillary fringe of the mouth. 	





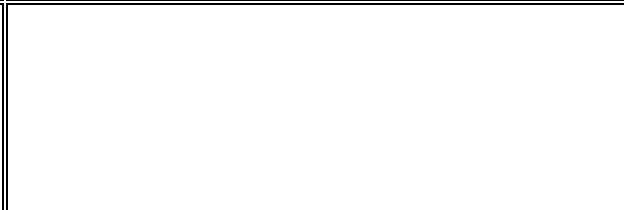
Veal Product	Image
<p><i>Papillae (lips) – 6614</i></p> <p>Papillae (lips) are derived from the cheek (item 6524) and are removed along the natural seam between the M. masseter muscle (cheek) and the M. buccinator (papillae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Mucous membrane removed. 	
<p><i>Pluck – 6624</i></p> <p>The pluck consists of liver, heart, lungs, a portion of the diaphragm and sweetbreads as part of trachea as these organs are all attached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Thick skirt and the spleen retained or removed; • The parts considered as not saleable by some countries must be specified (specified-risk material); • With the thymus. 	
<p><i>Lungs – 6582</i></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trachea removed; • Lungs separated; • Diaphragmatic lobe only. 	
<p><i>Heart – 6550</i></p> <p>The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The auricles, aorta and the pulmonary truncus are removed; • Fat cover retained or removed at the base of the heart; • Untrimmed – blood vessels and fat retained. 	

Veal Product	Image
<p><i>Liver – 6530</i></p> <p>The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph nodes retained or removed; • Vena cava removed; • Ligament removed; • Colour; • Skinned. 	
<p><i>Kidney – 6540</i></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External kidney fat retained or removed; • Renal hilus and internal fats removed or retained. 	 <p>Kidney, external fat removed</p> <p>Kidney, external fat retained</p>
<p><i>Salivary gland – 6559</i></p> <p>The salivary gland includes the interior lining of the cheek.</p>	

<p style="text-align: center;">Veal Product</p>	<p style="text-align: center;">Image</p>
<p><i>Thymus gland (sweetbreads) – 6560</i></p> <p>Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p> <p>Kernel of veal sweetbread:</p> <ul style="list-style-type: none"> • Heart sweetbread; • Throat sweetbread. 	<div style="text-align: center;">  <p>Heart sweetbread</p>  <p>Throat sweetbread</p> </div>
<p><i>Tail – 6561</i></p> <p>The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Excessive fat cover trimmed; • Number of vertebrae. 	<div style="text-align: center;">  </div>
<p><i>Spleen – 6580</i></p> <p>The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p>	<div style="text-align: center;">  </div>
<p><i>Tendons – 6590</i></p> <p>Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore/hind legs. Tendons can also be prepared from specific portions of the skeletal structure.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tendons from fore or hind legs. 	<div style="text-align: center;">  </div>


<p style="text-align: center;">Veal Product</p>	<p style="text-align: center;">Image</p>
<p><i>Thin skirt – 6610</i></p> <p>Thin skirts are derived from the muscular portion of the diaphragm. The white tendinous tissue covering the skirt meat is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tissue retained. 	
<p><i>Thick skirt – 6611</i></p> <p>Thick skirts are prepared from the lumbar part of the diaphragm. The white tendinous tissue covering the skirt meat is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tissue retained. 	
<p><i>Feet – 6622</i></p> <p>The anteriors are cut at the joint between carpien and radius and the posteriors at the joint between tarsian and tibia. Skinned or scaled and pluck feet after scalding.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Sawn or disjointed at the joint; • Whole or sliced; • Boned. 	
<p><i>Testes – 6623</i></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Capsule retained or removed. 	





Veal Product	Image
<p><i>Oesophagus – 6625</i></p> <p>The Oesophagus (Esophagus) or gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.</p>	
<p><i>Weasand meat – 6613</i></p> <p>The fleshy part around the oesophagus from the pharynx to the rumen.</p>	
<p><i>Intestine – 6626</i></p> <p>Opened intestine with the attached mesentery.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material); • Scalded scraped and stiffened by plunging in boiling water; • Mesentery removed. 	
<p><i>Abomasum – 6628</i></p> <p>Abomasum is the fourth stomach of a ruminant which secretes the gastric juice and is located between the Omasum and the duodenum. The stomach is separated from the duodenum by the pyloric valve, a strong muscular sphincter.</p>	

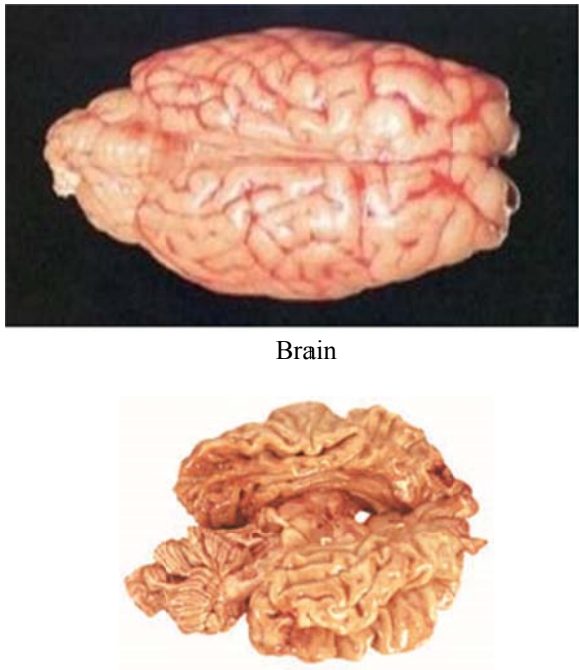

Veal Product	Image
<p><i>Rumen (stomach/paunch) – 6629</i></p> <p>Whole paunch with the reticulum, scalded, opened and cleaned to remove the epithelium.</p>	
<p><i>Rumen pillars (mountain chain tripe) – 6632</i></p> <p>Rumen pillars are derived from the rumen tripe (item 6629) and are removed in one piece. External fat deposits are removed.</p>	
<p><i>Reticulum (honeycomb tripe) – 6633</i></p> <p>Reticulum or honeycomb is derived from the rumen (item 6629), the dark inner layer is removed. The honeycomb is prepared raw or scalded and bleached.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Scalded and/or scalded and bleached; • Retained in natural shape or split. 	
<p><i>Omasum (bible tripe) – 6634</i></p> <p>Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.</p>	
<p><i>Blood stabilized – 6640</i></p> <p>Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	





Veal Product	Image
<i>Blood defibrinated – 6641</i> Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.	
<i>Blood plasma – 6642</i> Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.	
<i>Blood serum – 6643</i> Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.	




5.1.3 Ovine, species code (40) / Caprine, species code (50)




Ovine/Caprine Product	Image
<p><i>Tongue long cut – 7000</i></p> <p>The entire organ with its root; all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring. The oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material); • Approximate fat depth; • Lymph/salivary glands removed. 	


Ovine/Caprine Product	Image
<p><i>Tongue short cut – 7010</i></p> <p>The tongue is separated from the root and from the throat in front of the epiglottis and directly behind the thyroid process (urohyal) of the hyoid bones. The tip of the epiglottis is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph/salivary glands removed. 	
<p><i>Tongue Swiss cut – 7015</i></p> <p>Derived from a tongue long cut (item 7000) by the removal of part of the tongue that remains after all of the hyoid bones and most of the attached fat have been removed. The muscular part making up the root and the muscles of the base are removed, resulting in a boned, trimmed tongue consisting solely of the body of the muscle, which is about 95% lean.</p>	
<p><i>Head – 7150</i></p> <p>Whole ovine head: removed by cutting at the occipital joint and the first cervical vertebra (cutting should be perpendicular to the ventral axis).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Skin on/off; • The parts considered as not saleable by some countries must be specified (specified-risk material). 	
<p><i>Skull – 7151</i></p> <p>Skull (without lower mandible) containing the brain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The parts considered as not saleable by some countries must be specified (specified-risk material). 	

Ovine/Caprine Product	Image
<p><i>Brain – 7070</i></p> <p>The Brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.</p> <p><i>Peeled Brain:</i></p> <p>The whole brain from which the meninges (skin or membrane) have been removed revealing the brain tissue.</p> <p>The parts considered as not saleable by some countries must be specified (specified-risk material).</p>	 <p style="text-align: center;">Brain</p> <p style="text-align: center;">Peeled Brain</p>
<p><i>Cheek – 7028</i></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parotid lymph/salivary glands retained or removed; • Without the papillary fringe of the mouth. 	
<p><i>Head trimmings (meat) – 7110</i></p> <p>Head meat is prepared from a head and includes any or all meat removed from the skull or lower jaw but will not include the conical papillae. Head meat must not include lymph nodes, salivary glands, muscles or trim pieces derived from the tongue or neck.</p>	

Ovine/Caprine Product	Image
<p><i>Pluck – 7140</i></p> <p>Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The parts considered as not saleable by some countries must be specified (specified-risk material); • Thick skirt retained; • Spleen retained; • With the thymus. 	
<p><i>Heart and lungs – 7141</i></p> <p>Consists of the lung and heart attached, part of the oesophagus and may also include the heart sweetbreads.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Additional trim to removed attached organs. 	
<p><i>Heart – 7050</i></p> <p>The whole heart with blood vessels trimmed where they enter the organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The auricles, aorta and the pulmonary truncus are removed; • Fat cover retained or removed at the base of the heart; • Untrimmed – blood vessels and fat retained. 	
<p><i>Lungs – 7100</i></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trachea removed; • Lungs separated; • Diaphragmatic lobe only. 	




Ovine/Caprine Product	Image
<p><i>Liver – 7030</i></p> <p>The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph nodes retained or removed; • Vena cava removed; • Ligament removed. 	
<p><i>Kidney – 7040</i></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External fats retained or removed; • Renal hilus and internal fats removed or retained. 	
<p><i>Thymus gland (sweetbreads) – 7060</i></p> <p>Thymus gland derived from young animals and is removed from the cervical and cardiac area. The surrounding fat is removed.</p>	




Ovine/Caprine Product	Image
<p><i>Rumen (stomach) – 7080</i></p> <p>Rumen (stomach) is raw, washed and scalded in order to remove the epithelium. External surface is trimmed free of fat deposits.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Reticulum removed or retained; • Salted stomach. <p><i>Blanched paunch:</i></p> <p>When the paunch is to be processed further, it has to be blanched and stiffened (washed with hot water and sent through a refiner).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Reticulum removed or retained; • Whether the fat has been removed and whether the cord has been incised; • Whether the fat has been removed with water at a temperature of 80 °C; • Cooled in water or in refrigerated storage; • Whether the product is to be frozen the day after production; • Whether the product is of natural colour or has been blanched. 	 <p>Rumen, raw</p> <p>Rumen, blanched</p>
<p><i>Spleen – 7090</i></p> <p>The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parts considered as not saleable by some countries must be specified (specified-risk material). 	
<p><i>Tendons – 7091</i></p> <p>Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore/Hind legs. Tendons can also be prepared from specific portions of the skeletal structure.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Tendons from fore or hind legs. 	






Ovine/Caprine Product	Image
<p><i>Testes – 7130</i></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Capsule retained or removed. 	
<p><i>Intestine (casings) – 7485</i></p> <p>Small intestine and large intestine packed together.</p>	
<p><i>Small intestine – 7486</i></p> <p>Small intestine.</p>	
<p><i>Caecum – 7487</i></p> <p>Part of the large intestine corresponding to the caecum.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The parts considered as not saleable by some countries must be specified (specified-risk material); • Amounts of fat retained; • Length of intestine; • Mucous membrane removed. 	




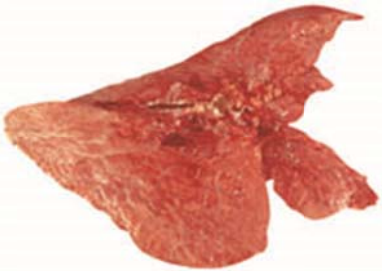
Ovine/Caprine Product	Image
<p><i>Feet – 7495</i></p> <p>Skinned or scaled and plucked feet: the anteriors are cut at the joint between carpian and radius or tarsian and tibia.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Sawn or disjointed at the joint. 	
<p><i>Blood stabilized – 7470</i></p> <p>Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Blood defibrinated – 7471</i></p> <p>Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Blood plasma – 7472</i></p> <p>Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Blood serum – 7473</i></p> <p>Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	



5.1.4 Porcine, species code (30)





Porcine Product	Image
<p><i>Tongue short cut – 7500</i></p> <p>Tongue short cut is the part of the tongue that remains after removal of the stylohyal, the larynx and the epiglottis. The root is cut in a straight line behind the hyoid bones. This cut removes the trachea and the root, but the hyoid bones remain in the tongue. The mucous membrane between the epiglottis and the tongue remains.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph/salivary glands removed. 	
<p><i>Tongue Swiss cut – 7501</i></p> <p>Tongue Swiss cut is the part of the tongue that remains after all of the hyoid bones and most of the attached fat are removed. The base of the muscular root is removed, resulting in a tongue that includes only the body of the muscle, boned, trimmed.</p>	
<p><i>Tongue long cut – 7502</i></p> <p>Tongue long cut is the entire organ with its root, all of the hyoid bones are left except for the stylohyal. The larynx, the epiglottis and the first three rings of the trachea remain attached. The root is trimmed at the third tracheal ring; the oesophagus and the pharynx are removed entirely.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Approximate fat depth retained; • Lymph/salivary glands removed. 	



Porcine Product	Image
<p><i>Tongue root trim – 7609</i></p> <p>Tongue Root Trimming is the lean meat obtained when trimming the tongue (special short cut).</p>	
<p><i>Cheek – 7650</i></p> <p>Cheek is the muscle which, along with the periphery of the mouth, covers the external part of the upper and lower jawbones. It extends from the lip to behind the mouth up to the parotid salivary glands. The whole cheek does not include the external part of the lip; however, it does include the papillary fringe of the mouth.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Parotid lymph and salivary glands retained or removed; • External fat removed. 	
<p><i>Head – 7549</i></p> <p>Whole skinned head is removed from the carcass by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Jowl removed; • Tongue, cheek and ears retained; • Head skinned or not. 	
<p><i>Brain – 7550</i></p> <p>The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance. The meninges are left on.</p>	


Porcine Product	Image
<p><i>Mask – 7585</i></p> <p>The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.</p>	
<p><i>Temples – 7586</i></p> <p>Temporal muscles with skin removed.</p>	
<p><i>Ears – 7692</i></p> <p>Ear flap and gristles (scutiform and auricular) scruff and hair are removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Whole; • Square cut. 	
<p><i>Snout – 7693</i></p> <p>Nasal cartilage.</p>	
<p><i>Lips – 7587</i></p> <p>Lips are derived from the cheek papillae on and is the portion exhibiting the conical papillae.</p>	



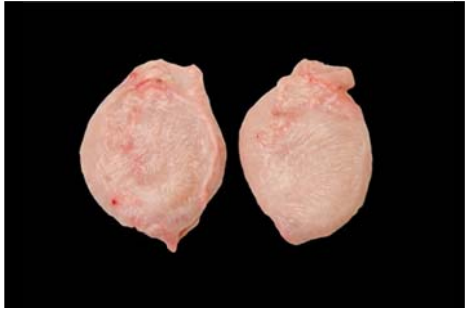

<p style="text-align: center;">Porcine Product</p>	<p style="text-align: center;">Image</p>
<p><i>Pluck – 7525</i></p> <p>Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Thick skirt retained; • Spleen retained; • With the thymus. 	
<p><i>Heart and lungs – 7524</i></p> <p>Consists of the heart and lung and part of the oesophagus.</p>	
<p><i>Heart – 7540</i></p> <p>The whole heart with blood vessels trimmed where they enter the organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The auricles, aorta and the pulmonary truncus are removed; • Fat cover retained or removed at the base of the heart • Untrimmed – blood vessels and fat retained. 	
<p><i>Lungs – 7526</i></p> <p>Comprising of the whole organ.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trachea removed; • Lungs separated; • Diaphragmatic lobe only. 	


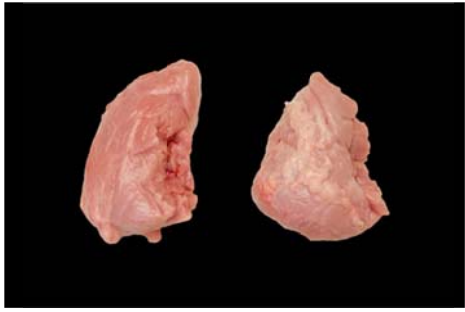
Porcine Product	Image
<p><i>Trachea – 7528</i></p> <p>Trachea is commonly referred to as the windpipe and is part of the animal’s respiratory system. The trachea is removed from the base of the larynx and extends down to the lungs where it subdivides into three (3) parts. The trachea comprises a number of cartilaginous rings, muscular and connective tissue and a mucous membrane.</p>	
<p><i>Liver – 7520</i></p> <p>The entire organ including the Spiegel lobe and the capsule.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Lymph nodes retained or removed; • Vena cava removed; • Ligament removed. 	
<p><i>Kidney – 7530</i></p> <p>The entire organ with the blood vessels, the urethra and the capsule removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • External fats retained or removed; • Renal hilus and internal fats removed or retained. 	
<p><i>Thick skirt – 7541</i></p> <p>Pillar of the diaphragm with fat and connective tissue removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Connective tissue retained. 	



Porcine Product	Image
<p><i>Thin skirt – 7542</i></p> <p>Fleshy peripheral part of the diaphragm with pleura. Fat and connective tissue is removed.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Connective tissue retained. 	
<p><i>Diaphragm – 7543</i></p> <p>Consist of the whole diaphragm (thin and thick skirt). Fat and connective tissue retained.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Fat and connective tissue removed; • Removal of tendinous tissue. 	
<p><i>Tail – 7510</i></p> <p>Pork tail is removed so that 2-4 caudal vertebrae remain on the carcass. It is trimmed of excess fat and skin at the base (attachment to the carcass).</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Trimmed – caudal cartilages removed; • Caudal cartilage and connective tissue retained. 	
<p><i>Testes – 7515</i></p> <p>Testes are prepared by the removal of the epididymis (which is attached to the caudal border) and the removal of the cord like tube in close proximity to the conical shaped head of the testes.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Capsule retained or removed. 	

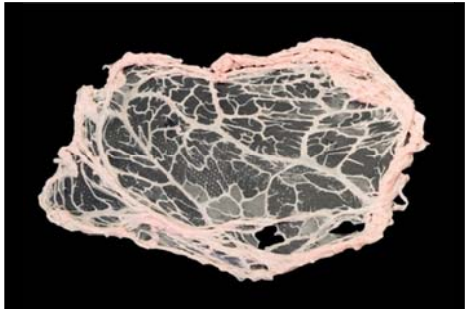
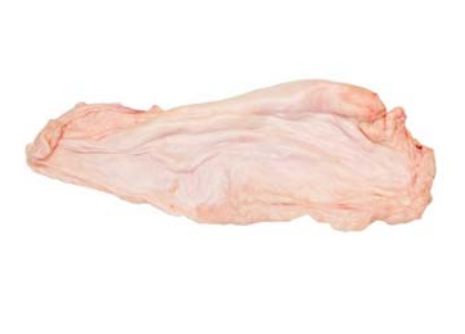




<p style="text-align: center;">Porcine Product</p>	<p style="text-align: center;">Image</p>
<p><i>Oesophagus – 7527</i></p> <p>The Oesophagus (Esophagus) or Gullet consists of a muscular tube through which food passes from the pharynx to the stomach. The oesophagus is lined with mucous membrane, and is more deeply lined with muscle which moves swallowed food down to the stomach.</p>	
<p><i>Stomach – 7560</i></p> <p>Stomach (raw) washed and un-scalded.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • The entire stomach, turned inside out, cleaned, trimmed and scalded. Specifications about scalding: duration, temperature and additives added to scalding water must be specified. Blanched and stiffened: Stiffened by plunging into boiling water for a few minutes (at 100° C). 	
<p><i>Stomach (pepsin) lining – 7561</i></p> <p>The thin lining of a portion of the pork stomach. It is deep red in colour. It displays characteristics similar to the honeycomb tripe from ruminant animals. This item is usually harvested as washed only.</p>	
<p><i>Stomach butterfly cut – 7570</i></p> <p>The entire stomach, open, cleaned and trimmed but not scalded.</p>	
<p><i>Small intestine – 7571</i></p> <p>Located between the pylorus and the caecum. It includes the duodenum, the jejunum and the ileum.</p>	


Porcine Product	Image
<p><i>Intestine – 7572</i></p> <p>Part of the digestive system including the small intestine, the caecum and the large intestine.</p>	
<p><i>Large intestine – (chitterling) – 7573</i></p> <p>Located between the caecum and the rectum and includes two parts. The upper helocoidal colon and the lower colon.</p>	
<p><i>Caecum – 7574</i></p> <p>Part of the small and large intestine corresponding to the caecum.</p>	
<p><i>Upper colon – 7575</i></p> <p>Upper colon (helicoidal part).</p>	
<p><i>Robe – 7576</i></p> <p>Straight part or dorsal lumbar part of the colon.</p>	
<p><i>Rectum – 7577</i></p> <p>Part of the intestine corresponding to the rectum.</p>	

<p style="text-align: center;">Porcine Product</p>	<p style="text-align: center;">Image</p>
<p><i>Anus – 7578</i> Part of the intestine corresponding to the anus or bung.</p>	
<p><i>Mesentery – 7579</i> Mesentery.</p>	
<p><i>Bladder – 7580</i> Whole organ.</p>	
<p><i>Uterus – 7581</i> Whole organ.</p>	

<p style="text-align: center;">Porcine Product</p>	<p style="text-align: center;">Image</p>
<p><i>Ovaries – 7582</i></p> <p>Ovaries are the reproductive gland of the female animal, and or attached to the uteri at the furthest ends of it. They are rounded and approximately 2.5 cm in size.</p>	
<p><i>Spleen – 7600</i></p> <p>The elongated organ is attached to the rumen, from which all connecting tissues have been removed.</p>	
<p><i>Thymus gland (sweetbreads) – 7670</i></p> <p>Thymus gland (derived from young male animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.</p>	
<p><i>Salivary gland – 7671</i></p> <p>The salivary gland includes the interior lining of the cheek.</p>	
<p><i>Pancreas gland – 7672</i></p> <p>The pancreas gland is located to the posterior surface of the liver and close to a loop of the duodenum into which the pancreatic duct enters.</p> <p>The pancreas gland is a lobular organ, pale in colour and closely resembles the salivary gland.</p>	

Porcine Product	Image
<p><i>Bones – 7679</i></p> <p>Leg bones (femur) – Femur bones are the long bones of the hind leg and will contain ample amounts of bone marrow.</p> <p>Shoulder bones (humerus) – The humerus bones are the long bones of the shoulder and will contain ample amounts of bone marrow.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Femur bones only; • Humerus bones only. 	
<p><i>Neck bones – 7681</i></p> <p>A neck bone is prepared from a carcass and consists of the 7 cervical vertebrae and attached meat portions that remain after boning. The neck bone can be prepared with the riblet (4 ribs) and up to 4 thoracic vertebrae retained.</p>	
<p><i>Skirt sinew – 7684</i></p> <p>Skirt sinew consists of the connective tissue which attaches the diaphragm muscle to the inside of the abdominal cavity. It is composed of both yellow elastic and white fibrous tissues and has a parchment (sheet) appearance.</p>	
<p><i>Skin – 7690</i></p> <p>Rind is skin derived from a porcine carcass or side and consists of the skin, which has been removed from any or all primals.</p>	
<p><i>Ear root – 7694</i></p> <p>Scutiform and auricular gristle.</p>	

<p style="text-align: center;">Porcine Product</p>	<p style="text-align: center;">Image</p>
<p><i>Caul fat – 7695</i> Epiploon or large omentum.</p>	
<p><i>Abdominal fat – 7696</i> Abdominal fat.</p>	
<p><i>Flank fat – 7697</i> Fat covering the flank near the leg.</p>	
<p><i>Blood stabilized – 7674</i> Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Blood defibrinated – 7675</i> Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Blood plasma – 7676</i> Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	

Porcine Product	Image
<p><i>Blood serum – 7677</i></p> <p>Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.</p>	
<p><i>Clear plate – 7583</i></p> <p>Layer of pork fat removed from the loin of a pork carcass with or without skin.</p>	
<p><i>Fore feet – 4175</i></p> <p>Fore feet (trotter) are prepared from a forequarter (item 4021) at the carpal joint, severing the fore foot (trotter) from the shoulder. The fore feet shall be practically free of hair and hair roots. Skin shall remain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Skin removed. 	
<p><i>Hind feet (hind trotter) - 4176</i></p> <p>Hind feet (hind trotter) are removed from a leg at the tarsal joint severing the hind foot (trotter) from the leg. Skin shall remain.</p> <p>To be specified:</p> <ul style="list-style-type: none"> • Skin removed. 	