

UNITED NATIONS ECONOMIC COMMISSION FOR EUROPE

UNECE STANDARD

**CAPRINE MEAT
CARCASSES AND CUTS**

2007 EDITION



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NOTE

The Working Party on Agricultural Quality Standards

The commercial quality standards of the 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, and 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. For more information on UNECE agricultural standards, please visit our website <www.unece.org/trade/agr>.

This present new Standard for Caprine Meat – Carcases and Cuts is based on document ECE/TRADE/C/WP.7/2007/25, adopted at the sixty-third session of the Working Party.

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PREFACE

One of the principal goals of the United Nations Economic Commission for Europe (UNECE) is to promote greater economic integration of its members. As one activity for achieving this goal, UNECE provides a forum for Governments to develop internationally harmonized standards that:

- Facilitate fair international trade and prevent technical barriers to trade.
- Define a common trading language for sellers and buyers.
- Promote a high quality, sustainable production.
- Create market transparency for buyers and consumers.

UNECE began work on standards for perishable produce in 1949. Today, close to 100 internationally harmonized, commercial quality standards have been developed for different agricultural produce: Fresh Fruit and Vegetables, Dry and Dried Produce, Potatoes (Early, Ware and Seed), Eggs and Egg Products, Meat and Cut Flowers.

Issues of commercial quality that have implications for international trade can be discussed in different specialized groups, and assistance is offered to countries that are interested in implementing UNECE standards (e.g. training workshops and seminars).

For each standard it is the aim to involve all interested parties in the work (members and non-members of UNECE, international governmental and non-governmental organizations) and to come to a consensus acceptable to all. It is a sign of the quality of UNECE standards that in many cases they have served as a basis for European Union, Codex Alimentarius and OECD standards.

The UNECE standards for Meat occupy a special place because of the complexity of the subject: a large number of product options can be specified by the buyer and the quality of the final product depends to a large extent on the way the meat is cut.

The standards offer, for the first time, internationally agreed specifications written in a consistent, detailed and accurate manner using anatomical names to identify cutting lines. Comprehensive colour photographs and diagrams are included to facilitate practical application of the standards.

The standards also define a product code allowing all relevant information to be combined in 20-digits. In developing this code, UNECE cooperated closely with GS1 International, a not-for-profit private sector organization that supports supply chain systems with globally unique identification codes and electronic communications (e.g. bar codes).

The standardization of the trading language is the foundation which allows the meat industry to adopt modern data transfer methods and streamline the flow of information and product throughout the supply chain.

I hope that the new edition of the UNECE Standard for Caprine Meat – Carcasses and Cuts will contribute substantially to the facilitation of fair international trade.

Marek Belka
Executive Secretary
United Nations Economic Commission for Europe

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UNECE STANDARD CAPRINE MEAT - CARCASSES AND CUTS

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 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 standards exist/or are in different stages of development and their code for use in the UNECE code (see chapter 4).

For further information please visit the UNECE website at <www.unece.org/trade/agr>.

Species	Species Code (data field 1)
Bovine (Beef)	10
Bovine (Veal)	11
Porcine (Pork)	30
Ovine (Sheep)	40
Caprine (Goat)	50
Llama	60
Alpaca	61
Chicken	70
Turkey	71

1.2 Scope

This standard recommends an international language for raw (unprocessed) goat (*caprine*) carcasses and cuts marketed as fit for human consumption. It provides a variety of options to purchasers for meat

handling, packing and conformity assessment, which conform to good commercial practice for meat and meat products intended to be sold in international trade.

It is recognized that the appropriate legislative requirements of food standardization and veterinary control must be complied with to market goat (caprine) carcasses and cuts across international borders. The standard does not attempt to prescribe those aspects, which are covered elsewhere, and 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 which 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 which fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice*, should be consulted as the competent international reference concerning 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 carcasses and selected commercial parts/cuts 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 (WP.7) adopted this text at its 63rd session (ECE/TRADE/C/WP.7/2007/25).

The first edition was agreed by the Specialized Section in May 2007 (ECE/TRADE/C/WP.7/GE.11/2007/3).

UNECE Standards for meat undergo 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 <www.unece.org/trade/agr/standards.htm>.

2. MINIMUM REQUIREMENTS

All meat must originate from animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Carcasses/cuts 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, metal particles)¹
- Free of offensive odours
- Free of obtrusive bloodstains
- Free of unspecified protruding or broken bones
- Free of contusions having a material impact on the product
- Free from freezer-burn²
- Free of spinal cord (except for whole unsplit carcasses)³.

Cutting, trimming, and boning of cuts shall be accomplished with sufficient care to maintain cut integrity and identity, and avoid scores in the lean. Ragged edges shall be removed close to the lean surfaces. Except for cuts that are separated through natural seams, all cross-sectional surfaces shall form approximate right angles with the skin surface. Minimal amounts of lean, fat, or bone may be included on a cut from an adjacent cut. For boneless cuts, all bones, cartilage, and visible surface lymph glands shall be removed.

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 Caprine Code (see chapter 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 to the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The code for Caprine in data field 1 as defined in section 1.1 is 50.

3.3 Product/cut

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

3.4 Refrigeration

Meat 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 should be such throughout the supply chain to ensure uniform internal product temperatures as follows:

¹ When specified by the purchaser, meat items will be subject to metal particle detection.

² 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 Removal of other high-risk material can be specified under 3.5.6 Post-slaughter system.

Refrigeration code (data field 4)	Category	Description
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than -1.5°C or more than +7°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 that may be specified by the purchaser require traceability systems to be in place. Traceability requires a verifiable method of identification of caprine animals, carcasses, cartons and cuts at all stages of production. Traceability records must be able to substantiate the claims being made and the conformity of the procedures must be certified in accordance with provisions concerning conformity assessment requirements in section 3.12.

3.5.2 Caprine category

Caprine category code (data field 5)	Category	Description
0	Not specified	No category specified.
1	Kid (Chevreau)	A young Caprine under 3 months of age which does not have any permanent incisor teeth.
2	Kid	Caprine under 6 months of age which does not have any permanent incisor teeth.
3	Wether (Capra)	A young castrated male Caprine having one but not more than two permanent incisor teeth.
4	Nanny (Doe)	A mature female Caprine having more than one permanent incisor teeth.
5	Billy (Buck)	A mature male Caprine having one or more permanent incisor teeth.
6	Goat	Any Caprine animal – male and female
7 – 8	Code not used	
9	Other	

3.5.3 Production system

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

exporting country shall be used.

Production system code (data field 6)	Category	Description
0	Not Specified	No system specified
1	Indoors	Production methods that are based on indoors housing
2	Outdoors	Production methods that are based on outdoor housing for part of their lives
3	Organic	Production methods that conform to the legislation of the importing country concerning organic production
4 – 8	Codes not used	
9	Other	Can be used to describe 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 regulation in force in the importing country. If no such regulation exists the feeding system shall be agreed between buyer and seller.

Feeding system code (data field 7)	Category	Description
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 mother's milk
5	Formula fed	Feeding systems that are milk or milk substitute based
6 - 8	Codes not used	
9	Other	Can be used to describe any other feeding system agreed between buyer and seller

3.5.5 Slaughter system

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

Slaughter system code (data field 8)	Category	Description
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 buyer and seller

3.5.6 Post-slaughter system

Post-slaughter processing codes (data field 9)	Category	Description
0	Not specified	
1	Specified	Post-slaughter system specified as agreed between buyer and seller
2 – 9	Codes not used	

NOTE 1: Removal of high-risk material: Individual market requirements will have specific regulations governing the removal of the spinal cord, nervous and lymphatic tissues, where applied. Regulations applicable to spinal cord removal will specify at what stage the carcass and/or cut must have the spinal cord removed. If required, there must be total removal.

NOTE 2: The following list describes some common post slaughter processes that may be agreed between buyer and seller. These requirements are not included in the caprine-specific coding.

- Dressing specification
- Chilling regimes

3.6 Fat limitations and evaluation of fat thickness in certain cuts

3.6.1 Fat thickness

The purchaser can specify the maximum fat thickness of carcasses, sides and cuts. Allowable fat limitations are as follows:

Fat thickness code (data field 10)	Category
0	Not specified
1	Peeled, denuded, surface membrane removed
2	Peeled, denuded
3	0 - 3 mm maximum fat thickness or as specified
4	3 - 6 mm maximum fat thickness or as specified

Fat thickness code (data field 10)	Category
5	6 - 9 mm maximum fat thickness or as specified
6	9 - 12 mm maximum fat thickness or as specified
7	12-15 mm maximum fat thickness or as specified
8	15mm and over or as specified
9	Other

3.6.2 Trimming

Trimming of external fat shall be accomplished by smooth removal along the contour of underlying muscle surfaces. Bevelled fat edges alone do not substitute for complete trimming of external surfaces when required. Fat thickness requirements may apply to surface fat (subcutaneous and / or exterior fat in relation to the item), and seam (intermuscular) fat as specified by the purchaser. Two definitions are used to describe fat trim limitations:

- Maximum fat thickness at any one point. Evaluated by visually determining the area of a cut which has the greatest fat depth, and measuring the thickness of the fat at that point.
- Average (mean) fat thickness. Evaluated by visually determining and taking multiple measurements of the fat depth of areas where surface fat is evident only. Average fat depth is determined by computing the mean depth in those areas.

Actual measurements of fat thickness (depth) are made on the edges of cuts by probing or scoring the overlying surface fat in a manner that reveals the actual thickness and accounts for any natural depression or seam which could affect the measurement. When a natural depression occurs in a muscle, only the fat above the portion of the depression which is more than 19 mm/0.75" in width is considered (known as bridging). When a seam of fat occurs between adjacent muscles, only the fat above the level of the involved muscles is measured (known as planing).

However, when fat limitations for Peeled/Denuded⁴ or Peeled/Denuded, Surface Membrane Removed⁵ are specified, the bridging method shall be used for evaluating fat above a natural depression in a muscle and fat occurring between adjacent muscles.

3.7 Caprine quality system

The coding system offers the possibility for purchasers to specify a grading/classification system.

⁴ Peeled/Denuded – The term “Peeled” implies surface fat and muscle separation through natural seams so that the resulting cut’s seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 2.5cm (1.0 inch) in the longest dimension and/or 3mm (0.125 inch) in depth at any point. The term “denuded” implies all surface fat is removed so that the resulting cuts seamed surface (“silver” or “blue tissue”) is exposed with remaining “flake” fat not to exceed 2.5cm (1.0 inch) in any dimension and/or 3mm (0.125 inch) in depth at any point.

⁵ Peeled/Denuded, Surface Membrane Removed – When the surface membrane (“silver” or “blue tissue”) is required to be removed (skinned), the resulting cut surface shall expose at least 90 percent lean with remaining “flake” fat not to exceed 3mm (0.125 inch) in depth.

Caprine grading system code (data field 11)	Category	Description
0	Not specified	
1	Specified	For more information on individual grading systems, contact the appropriate standardization authority

3.8 Meat and fat colour and pH

Normally, lean meat and fat, depending on the specific species, demonstrates a characteristic colour and pH. Specific requirements regarding colour and pH, if required, need to be agreed between buyer and seller and are not provided for in the coding system.

3.9 Weight ranges of carcasses and cuts

Weight range code (data field 12)	Category	Description
0	Not specified	
1	Specified	Less than 9 kg
2	Specified	9 to less than 19 kg
3	Specified	19 kg or more
4 - 9	Not used	

3.10 Packing, storage, and transport

3.10.1 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, the meat must be packaged to the following minimum requirements:

Carcasses and quarters

- Chilled with or without packaging
- Frozen / deep-frozen packed to protect the products

Cuts - Chilled

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)
- Modified atmosphere packaging (MAP)
- Other

Cuts - Frozen / deep-frozen

- Individually wrapped (I.W.)
- Bulk packaged (plastic or wax-lined container)
- Vacuum-packed (VAC)

- 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 meat (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)* (ECE/TRANS/165).

3.10.2 Definition of codes

Packing code (data field 13)	Category
0	Not specified
1	Carcasses, halve carcasses and quarters – without packaging
2	Carcasses, halve carcasses and quarters – with packaging
3	Cuts – individually wrapped (I.W)
4	Cuts – bulk packaged (plastic or wax-lined container)
5	Cuts – vacuum-packed (VAC)
6	Cuts – modified atmosphere packed (MAP)
7 – 8	Codes not used
9	Other

3.11 Labelling information to be mentioned on or fixed to the marketing units of meat

All labelling information must be verifiable (see also 3.5.1).

3.11.1 Mandatory Information

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

- For carcasses sides and quarters, the mandatory information must be fixed to the product (stamped and/or tagged).
- For packaged cuts, the mandatory information must be listed on the shipping container.

Labelling information	Carcasses and cuts	Packaged or packed meat
Health stamp	X	X
Slaughter number or batch number	X	X
Packaging date		X
Name of the product		X
Use-by information as required by each country		X
Storage conditions: e.g. refrigeration 3.4		X
Appropriate identification of packer, processor or retailer		X

Labelling information	Carcasses and cuts	Packaged or packed meat
Quantity		X
Net weight		X

3.11.2 Additional Information

Additional information may be listed on product labels as requested by national or importing country requirements, or at the buyer's request or as chosen by the processor. If listed, such product claims must be verifiable (see also section 3.5.1).

Examples of such product claims include the following:

- Country of birth
- Country(ies) of raising
- Country of slaughter
- Country(ies) of processing/cutting
- Country(ies) of packing
- Country 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
- Production and feeding systems
- Slaughter and post-slaughter systems
- Processing/packaging date
- Quality/grade/classification
- pH, lean and fat colour
- Quantity (number of pieces)

3.12 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.

Caprine or batch identification conformity assessment (caprine/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.

Conformity assessment code (data field 14)	Category
0	Not specified
1	Quality/grade/classification (quality) conformity assessment
2	Trade standard conformity assessment
3	Caprine/batch identification (caprine/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and caprine/batch ID conformity assessment
6	Trade standard and caprine/batch ID conformity assessment
7	Quality, trade standard, and caprine/batch ID conformity assessment
8	Code not used
9	Other

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR CAPRINE MEAT

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for Caprine Meat has 14 fields and 20 digits (2 digits not used) and is a combination of the use codes defined in chapters 3 and 5. The following table indicates how the different data fields are put together as well as their used code range.

Field no.	Name	Section	Code range
1	Species	3.2	00 – 99
2	Product/cut	5	0000 – 9999
3	Field not used	–	00 – 99
4	Refrigeration	3.4	0 – 9
5	Category	3.5.2	0 – 9
6	Production system	3.5.3	0 – 9
7	Feeding system	3.5.4	0 – 9
8	Slaughter system	3.5.5	0 – 9
9	Post-slaughter system	3.5.6	0 – 9
10	Fat thickness	3.6.1	0 – 9
11	Quality system	3.7	0 – 9
12	Weight ranging	3.9	0 – 9
13	Packing	3.10.2	0 – 9
14	Conformity assessment	3.12	0 – 9

4.2 Example

The following example describes a chilled, vacuum packaged, side that was third-party certified, trimmed to 3-6mm max fat thickness and weight range specified from a goat that was outdoors raised and conventional fed.

This item has the following UNECE Caprine code: **50508000122010140152**

Field no.	Name	Requirement	Code value
1	Species	Caprine	50
2	Product/cut	Tenderloin	5080
3	Field not used	-	00
4	Refrigeration	Chilled	1
5	Category	Kid	2
6	Production system	Outdoors	2
7	Feeding system	Conventional	01
8	Slaughter system	Not specified	0
9	Post-slaughter system	Specified	1
10	Fat thickness	3-6mm	4
11	Quality system	Not specified	0
12	Weight ranging	Specified	1
13	Packing	Cuts – vacuum-packed (VAC)	5
14	Conformity assessment	Trade standard conformity assessment	2

5. CARCASSES AND CUTS DESCRIPTIONS

5.1 Multilingual index of products

English	Product	Page	French	Russian
Bone-in			Avec os	С костями
Assorted cuts (block ready) – bone-in	5036			
Carcase	*			
Chump – bone-in(Alternative: Sirloin)	4790			
Forequarter	4969 – 4972			
Foreshank	5030			
Hindquarter	4786 – 4789			
Hindshank	5031			
Leg – chump on	4800			
Leg – chump off	4820			
Leg – chump on – shank off	4810			
Leg – pair and saddle	4940 – 4946			
Leg – pair and loin saddle	4901 – 4907			
Leg shank bone (easy carve leg)	4821			
Loin	4859 – 4862			
Loin – chump on	4839 – 4842			
Neck	5020			
Outside shoulder (oyster cut)	4980			
Rack	4930 – 4933			
Rack – cap off	4746 – 4749			
Saddle (Back)	4897 – 4900 4910 – 4912			
Short loin	4878 – 4881			
Shoulder rack pair	4726 – 4727			
Side	4650			
Spare ribs	5015 – 5018			
Square cut shoulder	4990 – 4992			
Trunk	4720			
Trunk – chump on	4721			
Boneless	Product	Page	Sans os	Без Костей
Backstrap or backstrip	5101			
Outside shoulder (oyster cut) (boneless)	5055			
Chump – boneless (Alternative: Sirloin)	5130			
Goat assorted pieces – special trim	5199			
Inside	5073			
Inside - cap off	5077			
Knuckle (Alternative: Leg tip)	5072			
Leg - chump on (boneless)	5060			
Leg cuts: 4-way	5065			
Leg - bottom	5067			
Outside	5075			
Silverside	5071			

English	Product	Page	French	Russian
Tenderloin	5080			
Thick flank	5076			

5.2 Caprine side skeletal diagram

[Associated pictures will be included in the final document as in other standards]

5.3 Standard caprine primal cuts flow chart

[Associated pictures will be included in the final document as in other standards]

5.4 Caprine meat cuts

CARCASE *

Includes all parts of the body skeletal musculature and bone, extending to and including the hock joint (tarsus) and knee joint (carpus), all cervical vertebrae and up to five coccygeal vertebrae. The udder or testes, penis and udder or cod fat are removed.

To be specified:

- Weight range
- Tenderloin retained or removed
- Kidneys retained or removed
- Kidney and channel fats retained, partially or completely removed
- Diaphragm retained or removed
- Tail removal point
- Number of pieces required
- Confirmation of grading
- Specify surface fat trim level
- Fat score
- Lower Foreshank (metacarpal bone) retained.

Options:

Carcase Pieces - Carcase cut into more than 2 (two) pieces will be described as Carcase Pieces. All primal cuts must be retained with the possible exception of the Tenderloin.

Carcase 6-Way – Carcase cut in 6 (six) pieces consisting of two hind legs, two fore legs and two loin/rib combinations.

Carcase 5-Way – Carcase cut in 5 (five) pieces consisting of two hind legs, two forelegs and an entire loin/rib combination.

Carcase 4-Way – Carcase cut in 4 (four) pieces consisting of two forequarters and two hindquarters.

Skin on – An entire carcass with the skin remaining.

Skin off – An entire carcass with the skin removed.

SIDE 4650

Prepared from a full Carcass (4640). The carcass is split into sides by one longitudinal - cut made centrally down the sacral, lumbar, thoracic and cervical vertebrae.

To be specified:

- Tenderloin retained or removed
- Kidney retained or removed
- Kidney and channel fats retained, partially or completely removed
- Diaphragm retained or removed
- Tail removal point
- Surface fat trim level
- Fat score.

TRUNK 4720

Trunk is prepared from a Carcass (4640) by a straight cut through the 6th lumbar vertebrae to just clear the tip of the ilium to the ventral portion of the Flap.

To be specified:

- Diaphragm retained or removed
- Kidneys retained or removed
- Kidney and channel fats retained, partially or completely removed.

Option:

TRUNK - CHUMP ON 4721

Trunk - Chump On is prepared from a Carcass (4640) by a straight cut cranial to the tip of the pubic symphysis through the hip joint.

LEG PAIR AND SADDLE 4946

4940/8 ribs – 4941/7 ribs- 4942/9 ribs – 4943/10 ribs – 4944/11 ribs – 4945/12 ribs – 4946/13 ribs

Leg Pair and Saddle is prepared from a Carcass by the removal of the following portions:

Breast and Flap are removed by a straight cut parallel on each side and measured from the dorsal edge and commencing from the junction of the 1st rib (sternum) to the reflection of the diaphragm at the 11th rib and following on through the Flap to the superficial inguinal lymph node. The Neck is removed by a straight cut parallel and cranial to the 1st rib and through the junction of the 7th cervical and 1st thoracic vertebrae. The Rib Ends are frenched to a distance as specified from the ventral edge.

To be specified:

- Shank tipped
- Flap retained or removed
- Shoulder retained or removed

- Leg tendon retained or removed
- Number of ribs required
- Kidney and channel fats retained, partially or completely removed
- Scapular cartilage retained or removed
- Rib numbers to be frenched and length of frenching required
- Surface fat trim level.

LEG PAIR AND LOIN SADDLE 4901

4901/0 rib – 4902/1 rib – 4903/2 ribs – 4904/3 ribs – 4905/4 ribs – 4906/5 ribs – 4907/6 ribs

Leg Pair and Loin Saddle is prepared from a Carcase by removing the Forequarter Pair by a straight cut through the junction of the specified lumbar or thoracic vertebrae along the contour of the specified rib to the ventral portion of the Flap.

To be specified:

- Shank tipped
- Number of ribs required
- Kidney and channel fats retained, partially or completely removed
- Flap retained or removed
- Tail removal point
- Channel fat retained, partially or completely removed
- Leg tendon retained or removed
- Surface fat trim level.

HINDQUARTER 4788

4786/6 ribs – 4787/7 ribs – 4788/8 ribs – 4789/9 ribs

Hindquarter is prepared from a Carcase (4640) by splitting it evenly by one longitudinal cut down the sacral, lumbar and thoracic vertebrae to the specified rib.

To be specified:

- Shank tipped
- Flap retained or removed
- Leg tendon retained or removed
- Number of ribs required
- Scapular cartilage retained or removed
- Kidney and channel fats retained, partially or completely removed.

FOREQUARTER 4972

4969/13 ribs – 4970/5 ribs – 4971/4 ribs – 4972/6 ribs

Forequarter is prepared from a Side by a cut along the contour of the specified rib to the ventral edge and at right angles through the thoracic vertebrae separating the Forequarter and the Hindquarter.

To be specified:

- Number of ribs required
- Neck string on or off
- Atlas bone retained or removed
- Carpus retained or removed
- Breast retained or removed
- Surface fat trim level.

LEG - CHUMP ON 4800

Leg - Chump On is prepared from a Side by a straight cut through the 6th lumbar vertebrae to a point just clear of the tip of the ilium to the ventral portion of the Flap. The lymph node gland (subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed
- Tail removal point
- Sacrum retained or removed
- Channel fat retained, partially or completely removed
- Butt Tenderloin retained or removed
- Shank tipped
- Leg tendon retained or removed
- Surface fat trim level.

LEG - CHUMP ON - SHANK OFF 4810

Leg - Chump On - Shank Off is prepared from a Leg - Chump On (4800) by the removal of the Shank (tibia) at the stifle joint, and by a straight cut parallel through the heel muscles of the Silverside. The lymph node gland (subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed
- Tail removal point
- Sacrum retained or removed
- Channel fat retained, partially or completely removed
- Butt Tenderloin retained or removed
- Heel muscles retained or removed
- Surface fat trim level.

LEG - CHUMP OFF 4820

Leg - Chump Off is prepared from a Leg - Chump On (4800), by the removal of the Chump by a cut at right angles across the Leg at a specified measured distance from the acetabulum.

To be specified:

- Tail removal point
- Sacrum retained or removed
- Shank tipped
- Leg tendon retained or removed
- Channel fat retained, partially or completely removed
- Chump cutting lines (cranial) to acetabulum
- Surface fat trim level.

LEG SHANK BONE (EASY CARVE LEG) 4821

Leg Shank Bone is prepared from a Leg - Chump On (4800) by the removal of the aitch bone and the femur bone by tunnel or by seam boning. The Inside is removed along the natural seam and the Leg is evenly rolled, tied and/or netted.

To be specified:

- Chump retained or removed
- Flap retained or removed
- Leg tendon retained or removed
- Shank (tibia) frenched to a specified distance
- Leg tied or netted
- Surface fat trim level
- Femur retained (ball joint of femur removed).

LEG - CHUMP ON (BONELESS) 5060

Leg - Chump On (Boneless) is prepared from Leg - Chump On (4800) by the removal of bones, cartilage and tendons. The lymph node gland (subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Flap retained or removed
- Leg tendon retained or removed
- Lymph nodes gland retained or removed
- Cod fat retained or removed
- Boning method: seam between the Inside and Knuckle or tunnel boned
- Surface fat trim level
- Netted or tied.

LEG CUTS – 4 WAY 5065

Leg Cuts – 4 Way are prepared from a Leg - Chump On Boneless (5060) and seamed into four individual primals and trimmed as specified.

To be specified:

- Variation of primal composition (i.e. 3 way cut)
- Cartilage removal
- Surface fat trim level.

LEG - BOTTOM 5067

Leg - Bottom is prepared from the boneless leg and consists of the outside and knuckle (sirloin tip) in one piece.

To be specified:

- Presence of the heel is optional.

SILVERSIDE 5071

Silverside is prepared from a Leg - Chump On Boneless (5060) by separating the primal along the natural seam between the Inside and Thick flank.

OUTSIDE 5075

The Outside is prepared from a Silverside with the heel muscle removed along the natural seam. Outside is denuded to silverskin.

THICK FLANK 5076

Thick Flank is prepared from a Leg - Chump On Boneless (5060) by separating the primal along the natural seam between the Inside and Silverside. The patella, joint capsule and tendon are removed.

KNUCKLE 5072

The Knuckle is prepared from the Thick flank with the cap muscle and fat cover removed.

Alternative Description: Leg Tip

INSIDE 5073

Inside is prepared from a Leg - Chump On Boneless (5060) by separating the primal along the natural seam between the Thick flank and Silverside. The pizzel butt, fibrous tissue and lymph node gland and surrounding gland fats are removed.

INSIDE – CAP OFF 5077

The Inside - Cap Off is prepared from the Inside (5073) by the removal of the M. gracilis muscle along the natural seam. Remaining subcutaneous fat deposits are removed completely.

CHUMP – BONE-IN 4790

Chump - Bone in is prepared from a bone in Leg - Chump On (4800). The Chump is removed by a cut at right angles across the Leg at a specified measured distance from the acetabulum. The lymph node gland and gland fats situated on the flap are removed. Chump removal points from the Leg to be parallel (Cranial and Caudal).

To be specified:

- Channel fat retained, partially or completely removed
- Flap retained or removed
- Butt Tenderloin retained or removed
- Chump removal distance from hip joint (acetabulum)
- Surface fat trim level.

Alternative description: SIRLOIN

CHUMP – BONELESS 5130

Chump - Boneless is prepared from a bone in Chump (4790) by the removal of all bones, cartilage and Butt Tenderloin. The lymph node gland (subiliac) and gland fats situated on the Flap are removed.

To be specified:

- Butt Tenderloin retained or removed
- Surface fat trim level.

Alternative description: Sirloin

FORESHANK 5030

Foreshank is prepared from a Forequarter (4972) and consists of the radius, ulna, carpus and distal portion of the humerus bones and associated muscles. The Foreshank is removed from the Forequarter by a cut following the Breast and Flap distal end of the humerus bone cutting line.

To be specified:

- Carpus retained
- Separated by saw cut or broken joint.

HINDSHANK 5031

Hindshank is prepared from a Leg – Chump On (4800) and consists of the tibia, tarsus and calcaneal tuber bones and associated muscles. The Hindshank is removed from the Leg by a cut parallel to the Chump removal cutting line through the heel muscle of the Silverside, through the stifle joint separating the tibia and the femur.

To be specified:

- Tarsus retained
- Heel muscle retained or removed
- Leg tendon retained or removed
- Separated by saw cut or broken joint.

SADDLE 4900

4897/10 rib – 4898/11 rib – 4899/ 12 rib – 4900/13 rib – 4910/8 rib – 4911/7 rib – 4912/ 9 rib

Saddle is prepared from a Leg Pair and Saddle (4901) by the removal of the Leg Pair (4816) by a cut through the 6th lumbar vertebrae to the tip of the ilium continuing to the ventral portion of the Flap. The ribs and flap on both sides of the saddle are cut parallel at a specified distance from the (cranial) end. Rib Ends are frenched to a distance (as specified) from the ventral edge.

To be specified:

- Flap retained or removed
- Shoulder retained or removed
- Number of ribs required
- Number of ribs frenched.
- Length of frenching required
- Kidneys retained or removed
- Kidney channel fat retained, partially or completely removed
- Scapular cartilage retained or removed
- Diaphragm retained or removed
- Flap removal distance from eye muscle
- Blade (scapular cartilage) retained or removed
- Surface fat trim level.

Alternative description: Back

LOIN – CHUMP ON 4840

4839/ 6 rib – 4840/ 8 rib – 4841/ 7 rib – 4842/ 9 rib

Loin - Chump On is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line at right angles at a measured distance from the hip joint to clear the acetabulum. The Breast and Flap is removed at the specified distance from the ventral edge of the eye muscle (measured from the cranial end).

To be specified:

- Number of ribs required
- Removal distance from the acetabulum
- Diaphragm retained or removed
- Kidney and channel fats retained, partially or completely removed
- Breast and Flap removal line and distance from eye muscle
- Scapular cartilage retained or removed
- Surface fat trim level.

LOIN 4860

4859/ 6 rib – 4860/ 8 rib – 4861/ 7 rib – 4862/ 9 rib

Loin is prepared from a Side by the removal of the Forequarter along the contour of the specified rib and by a cut at right angles severing the thoracic vertebrae. The Leg is removed by a cut parallel to the Forequarter removal line and passing through the junction of lumbar sacral vertebrae to clear the tip of the ilium. The Breast and Flap are removed at the specified distance from the ventral edge of the eye muscle by a cut parallel to the backbone (measured from the cranial end).

To be specified:

- Number of ribs required
- Diaphragm retained or removed
- Kidney and channel fats retained, partially or completely removed
- Breast and Flap removal line and distance from eye muscle
- Surface fat trim level.

SHORT LOIN 4880

4878/ 3 rib – 4879/ 2 rib – 4880/ 1 rib – 4881/ 0 rib

Short Loin is prepared from a Loin (4860) by the removal of specified ribs parallel to the Forequarter cutting line. To remove the ribs a cut is made following along the contour of the specified rib and severing the dorsal edge of the thoracic vertebrae.

To be specified:

- Number of ribs required
- Diaphragm retained or removed
- Kidney and channel fats retained, partially or completely removed
- Breast and Flap removal line and distance from eye muscle
- Surface fat trim level.

SHOULDER RACK PAIR 4727

Shoulder Rack Pair is prepared from a Forequarter Pair (4960 flap removed) by the removal of the Shoulders, leaving the underlying muscles attached to the ribs. The cranial cutting line is along the contour of the 1st rib and through the junction of the 1st thoracic and 7th cervical vertebrae and parallel with the specified caudal cutting line. The ventral cutting line is determined by a measurement from the

tip of the *M. longissimus thoracis* (eye muscle) at the caudal end.

To be specified:

- Number of ribs required
- Breast removal line and distance from eye muscle.

SHOULDER RACK PAIR 4727

4762/4 ribs – 4727/5 ribs

Shoulder Rack Pair is prepared from a Forequarter Pair (4960 flap removed) by the removal of the Shoulders, leaving the underlying muscles attached to the ribs. The cranial cutting line is along the contour of the 1st rib and through the junction of the 1st thoracic and 7th cervical vertebrae and parallel with the specified caudal cutting line. The ventral cutting line is determined by a measurement from the tip of the *M. longissimus thoracis* (eye muscle) at the caudal end.

To be specified:

- Number of ribs required
- Breast removal line and distance from eye muscle.

RACK 4931

4930/7 rib – 4931/ 6 rib – 4932/ 8 rib – 4933/ 9 rib

Rack is prepared from a Side by the removal of the Forequarter (4972) by a straight cut along the contour of the specified rib and by a cut at right angle through the thoracic vertebrae severing the backbone. The caudal cutting line is along the specified rib and caudal to the edge of the specified rib and parallel. The Breast and Flap cutting line is at a specified distance from the ventral edge of the loin eye muscle and cut parallel to the backbone measured at the cranial end.

To be specified:

- Number of ribs required
- Breast removal distance from eye muscle
- Scapular cartilage retained or removed
- Feather and chine bones retained or removed
- Diaphragm retained or removed
- Surface fat trim level.

RACK – CAP OFF 4746

4746/ 6 ribs – 4747/ 7 ribs – 4748/ 8 ribs – 4749/ 9 ribs

Rack - Cap Off is prepared from a Rack (4931) by removal of the cap muscle and scapular cartilage along the natural seam overlying the rib cage and eye of loin.

To be specified:

- Number of ribs required
- Breast removal distance from eye muscle
- Diaphragm retained or removed
- Surface fat trim level
- Feather and chine bones retained or removed.

BACKSTRAP OR BACKSTRIP* 5101

Backstrap is prepared from Backstrap (5109) and comprises of the portion commencing from the 1st

thoracic vertebrae to the lumbar sacral junction.

To be specified:

- Silverskin removed or retained
- Muscle length by indicating the removal point along the vertebrae.

* *Trade description can be shown as: BACKSTRAP or BACKSTRIP*

TENDERLOIN 5080

Tenderloin (Fillet) is prepared from the Side by removing the muscles in one piece from the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The Side Strap (M. psoas minor) remains attached.

To be specified:

- Sidestrap (M. psoas minor) retained or removed.
- Surface fat trim level.

ASSORTED CUTS (BLOCK READY) – BONE-IN 5036

Assorted Cuts (bone-in) are prepared from a Carcase and can be any combination of at least three (3) major primals in natural proportions:

Item 4800 Leg – Chump On	Item 4990 Square Cut Shoulder
Item 4972 Forequarter	Item 5020 Neck
Item 4860 Loin	Item 5030 Foreshank
Item 4880 Short Loin	Item 5031 Hindshank
Item 4931 Rack	

Neck, Shanks and Breast and Flap can also be included if a Square Cut Shoulder is packed.

To be specified:

- Any combination of major primals packed in one carton
- Kidney and channel fats retained, partially or completely removed.

SQUARE CUT SHOULDER 4990

4990/5 rib – 4991/ 4 rib – 4992/ 6 rib

Square Cut Shoulder is prepared from a Forequarter (4972) by removing the Neck by a straight cut between the 3rd and 4th cervical vertebrae. The Breast and Fore Shank are removed by a cut commencing at the junction of the 1st rib and 1st sternal segment continuing to the specified rib running parallel to the back bone.

To be specified:

- Neck removal point
- Number of ribs required
- Rib length
- Surface fat trim level.

OUTSIDE SHOULDER (OYSTER CUT) 4980

Outside Shoulder (Oyster Cut) is prepared from a Forequarter (4972) and consists of the scapular, humerus and foreshank bones together with associated muscles. Shoulder is removed from a Forequarter by a cut following the seams between the overlying muscles and underlying muscles and ribs, leaving the undercut (*M. subscapularis*) attached.

To be specified:

- Neck string on or off
- Shank tipped
- Shank joint severed
- Shank retained or removed
- Surface fat trim level.

OUTSIDE SHOULDER (OYSTER CUT) BONELESS 5055

Outside Shoulder (Oyster Cut) boneless is prepared from a bone in Outside Shoulder (Oyster Cut) (4980) by removal of all bones, cartilage and ligament. The Foreshank can be further removed.

To be specified:

- Foreshank retained or removed.

SPARE RIBS 5015

5015/6 rib – 5016/7 rib – 5017/ 8 rib – 5018/ 9 rib

Spare Ribs are prepared from a side. The rib cage is cut at specified width measured ventral from the eye of meat and cut parallel to the back bone. The breast and Flap cutting line refer. Specify rib numbers required. The rib cage consists of rib bones and intercostals muscles and all overlaying fat and muscle.

To be specified:

- Number of ribs required
- Rib length to be specified
- *M. cutaneous trunci* retained or removed
- Diaphragm retained or removed
- *M. latissimus dorsi* muscle removed.

NECK 5020

Neck is prepared from a carcass by a straight cut through and between the 3rd and 4th cervical vertebrae.

To be specified:

- Caudal cutting lines
- Atlas neck joint retained or removed
- Neck split into half by a cut central to back bone
- Sliced as Rosettes to a specify thickness
- Number of vertebrae
- Surface fat trim level.

GOAT ASSORTED PIECES – SPECIAL TRIM 5199

Goat assorted pieces special trim consists of the Leg Pair and Saddle (4901) bones removed and the Outside Shoulder (5055). Boneless or partially boneless is to be specified.

To be specified:

- Primal cuts to be included
- Combination ratio if required
- Boneless or partially boneless.

5.5 Boneless caprine manufacturing bulk pack definition

Manufacturing packs are generally prepared to a specified lean content specification assessed visually or tested chemically.

- Chemical Lean is defined as total meat minus the fat content determined chemically and is generally expressed in percentage terms.
- Visual Lean is the visual assessment of total meat minus fat content and expressed in percentage terms.
- All bulk packed manufacturing meat prepared to a Chemical Lean specification must conform to Chemical Lean Statements. The Chemical Lean Statement must be accurate and must be supported by an accurate sampling, testing and recording program for determination. Chemical Lean is generally specified as a percentage, example: (85% CL).

The method for determination of Chemical Lean content in manufacturing meat needs to be agreed between buyer and seller.

Manufacturing bulk packs are generally made up of the following combinations:

- Primal cuts or portions of primal cuts
- Residual trimming from primal cut preparation
- Boneless Carcase, Trunk, Forequarter
- Minimum piece size may be specified.

ANNEX I. ADDRESSES

<p>United Nations Economic Commission for Europe Agricultural Standards Unit Trade and Timber Division Palais des Nations CH-1211 Geneva 10 SWITZERLAND</p> <p>Tel: +41 22 917 1366 Fax: +41 22 917 0629 e-mail: agristandards@unece.org www.unece.org/trade/agr</p>	<p>GS1 International Blue Tower Avenue Louise, 326 BE 1050 Brussels BELGIUM</p> <p>Tel: +32 2 788 7800 Fax: +32 2 788 7899 www.gs1.org/contact/</p>
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ANNEX II. CODIFICATION SYSTEM

1. Purpose of the GS1 System

The GS1 System is widely used internationally to enhance communication between buyers and sellers and third-party conformity assessment entities. It is an identification and communication system standardized for use across international borders. It is managed by GS1 Global Office, together with national GS1 member organizations around the world.

The system is designed to overcome the limitations of using company, industry or country-specific coding systems and to make trading more efficient and responsive to trading partners. The use of the GS1 Standards improves the efficiency and accuracy of international trade and product distribution by unambiguously identifying trade items, services, parties, and locations. GS1 identification numbers can be represented by data carriers (e.g. bar code symbols) to enable electronic reading whenever required in the trading process.

GS1 Standards can be used in Electronic Data Interchange (EDI) and the GS1 Global Data Synchronization Network (GDSN). Trading partners use EDI to electronically exchange messages regarding the purchase and shipping status of product lots. Trading partners use GDSN to synchronize trade-item and party information in their back-end information systems. This synchronization supports consistent global product identification and classification, a critical step towards efficient global electronic commerce.

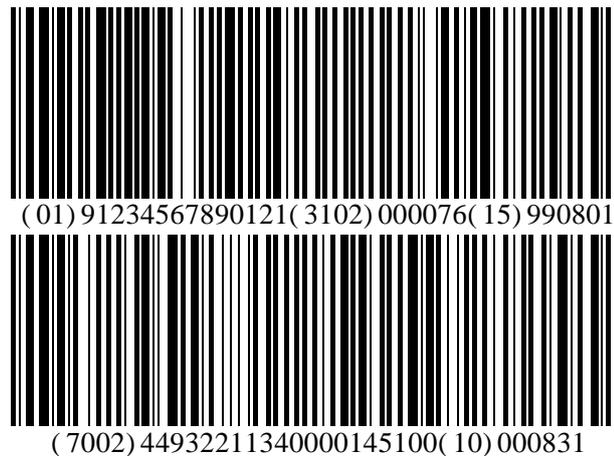
2. Use of the UNECE code in the GS1 System

GS1 uses Application Identifiers as prefixes to identify the meaning and format of the data that follow it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

The UNECE purchase specification code defined in section 4.1 has been assigned the GS1 Application Identifier (**7002**) to be used in conjunction with a Global Trade Item Number (GTIN) and represented in the GS1-128 Bar Code Symbology. This allows the UNECE code information to be included in GS1-128 Bar Code Symbols on shipping containers along with other product information (see example 1).

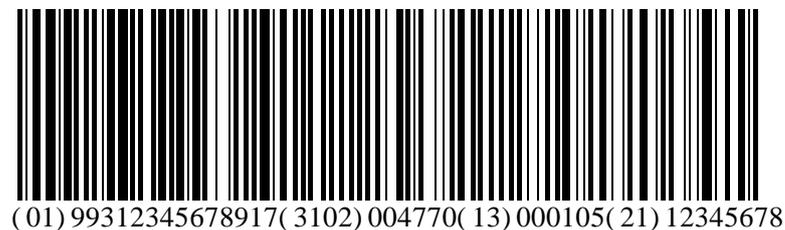
UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN Global Product Classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers will know the exact UNECE cut of each product published in the GDSN (see example 3).

Example 1:



- (01) Global trade item number (GTIN)
- (3102) Net weight, kilograms
- (15) Use-by date
- (7002) UNECE purchase specification code
- (10) Batch number

Example 2:



- (01) Global Trade Item Number (GTIN)
- (3102) Net weight, kilograms
- (13) Slaughter/packing date
- (21) Serial number

Other data, such as the UNECE code, refrigeration, grade and fat depth can be linked to the GTIN via Electronic Data Interchange (EDI) messages.

3. Application of the system in the supply chain

[Associated pictures will be included in the final document as in Ovine standard]

- (1) Customers order, using the UNECE Standard and the coding scheme.

[picture]

(2) On receipt of the order, the suppliers translate the UNECE codes into their own trade item codes (i.e. Global Trade Item Number).

[picture]

(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.

[picture]

(4) Customers receive the order and the GS1-128 bar code symbol scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

[picture]

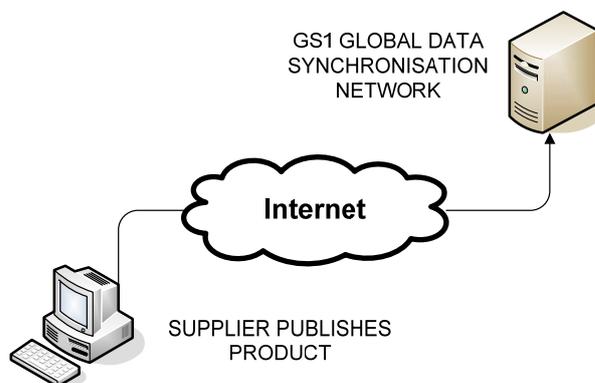
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

[picture]

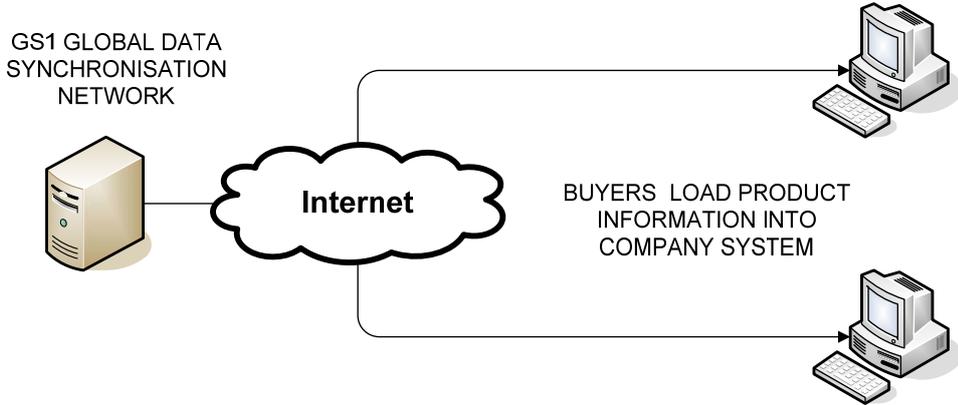
Example 3:

4. Use of UNECE meat-cut definitions in the GDSN

(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN Meat Cut attribute.



(2) Interested buyers use the UNECE meat-cut and other product information published in the GDSN to synchronize product information in their own information systems.



(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.



(4) Buyers use product GTIN and related information to order product from supplier using EDI or GDSN-compatible data pool service providers.

