NOTE

Working Party on Agricultural Quality Standards

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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.

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

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:

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

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

<table>
<thead>
<tr>
<th>Co-product category code (data field 3)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>00</td>
<td>Not specified</td>
<td>No category specified</td>
</tr>
<tr>
<td>10</td>
<td>Beef</td>
<td>Bovine</td>
</tr>
<tr>
<td>11</td>
<td>Veal</td>
<td></td>
</tr>
<tr>
<td>30</td>
<td>Porcine</td>
<td></td>
</tr>
<tr>
<td>40</td>
<td>Ovine</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>Lamb</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>Caprine</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>Kid</td>
<td></td>
</tr>
</tbody>
</table>
### 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.

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

### 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.

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

<table>
<thead>
<tr>
<th>Slaughter system code (data field 8)</th>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
<td>Stunning prior to bleeding</td>
</tr>
<tr>
<td>1</td>
<td>Conventional</td>
<td>Appropriate ritual slaughter procedures used</td>
</tr>
<tr>
<td>2</td>
<td>Kosher</td>
<td>Appropriate ritual slaughter procedures used</td>
</tr>
<tr>
<td>3</td>
<td>Halal</td>
<td>Appropriate ritual slaughter procedures used</td>
</tr>
<tr>
<td>4-8</td>
<td>Codes not used</td>
<td>Any other authorized method of slaughter must be specified by seller and buyer</td>
</tr>
<tr>
<td>9</td>
<td>Other</td>
<td>Any other authorized method of slaughter must be specified by seller and buyer</td>
</tr>
</tbody>
</table>

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.

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

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
</table>
| 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

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
</tr>
</tbody>
</table>
| 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

<table>
<thead>
<tr>
<th>Category</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Not specified</td>
</tr>
</tbody>
</table>
| 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 |
### Size/weight range code

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

### 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](http://www.unece.org/trans/main/wp11/atp.html)).

#### 3.8.2 Packing code

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

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

[^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.

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

<table>
<thead>
<tr>
<th>No.</th>
<th>Name</th>
<th>Section</th>
<th>Code Range</th>
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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*. 
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

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5.1.1 Bovine, species code (10)

**Tongue long cut – 6000**

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.

To be specified:

- 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).

**Tongue short cut – 6010**

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.

To be specified:
- Lymph glands and salivary glands removed;
- Colour (white, black or spotted);
- Fat removed, epithelium removed or incised lengthways further to health inspection.

**Tongue Swiss cut – 6030**

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.

To be specified:
- Colour (white, black or spotted);
- Fat removed, epithelium removed or incised lengthways further to health inspection.

**Tongue root (throat trimmings) – 6040**

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).

**Tongue root fillet – 6045**

Tongue root fillets are derived from the tongue root by removing the muscles from each side of the root (sterno-thyroidal or hoyïdial muscles).

**Cheek – 6050**

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.

To be specified:
- Parotid lymph/salivary glands retained or removed;
- External fat removed.

**Cheek – papillae off – 6060**

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.

To be specified:
- Lymph glands and salivary glands removed;
- External fat removed.
Cheek meat – 6061

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.

Papillae – 6260

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).

To be specified:

- Mucous membrane removed.

Head – 6114

Whole skinned beef head removed from the carcase by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material);
- Tongue removed;
- Eyes removed.

Head meat – 6240

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.

Brain – 6120

The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.

Peeld brain:

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).

Tail – 6070

The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.

To be specified:

- Excessive fat cover trimmed;
- Number of vertebrae.

Liver – 6080

The entire organ including the Spiegel lobe and the capsule.
To be specified:

- Lymph nodes retained or removed;
- Vena cava removed;
- Ligament removed;
- Colour;
- Skinned;
- Age of the animal.

**Kidney – 6090**

The entire organ with the blood vessels, the urethra and the capsule removed.

To be specified:

- External fats retained or removed;
- Renal hilus and internal fats removed or retained.

**Heart and lungs – 6211**

Consists of the lung and heart attached.

To be specified:

- Additional trim to removed attached organs.

**Lungs – 6210**

Comprising of the whole organ.

To be specified:

- Trachea removed;
- Lungs separated;
- Diaphragmatic lobe only;
- Colour.

**Trachea – 6183**

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.

**Heart – 6100**

The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.

To be specified:

- 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.
Thymus gland (sweetbreads) – 6110

Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.

Salivary gland – 6112

The salivary gland includes the interior lining of the cheek.

Rumen (paunch) – 6140

Green paunch:

Rumen is raw, washed, unscalded paunch with the dark membrane retained. External surface is trimmed free of fat deposits.

To be specified:

- Reticulum removed or retained;
- Dark inner layer removed;
- Salted.

Blanched paunch:

When the paunch is to be processed further, it is to be blanched and stiffened (washed with hot water and sent through a refiner).

To be specified:

- 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.

Rumen pillars (mountain chain tripe) – 6141

Rumen pillars are derived from the rumen tripe (item 6140) and are removed in one piece. External fat deposits are removed.

Reticulum (honeycomb tripe) – 6152

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.

To be specified:

- Scalded and/or bleached;
- Retained in natural shape or split.

Omasum (bible tripe) – 6154

Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.
Abomasum – 6155

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.

Thin skirt - 2190

See bovine meat cuts – 2190

Thick skirt - 2180

See bovine meat cuts – 2180

Testes – 6180

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.

To be specified:

• Capsule retained or removed.

Pizzel – 6181

The male organ. The outer skin layer is removed.

To be specified:

• Root attachment material retained or removed;
• Tip retained or removed;
• Fat removed.

Oesophagus – 6182

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.

Weasand meat – 6280

The fleshy part around the oesophagus from the pharynx to the rumen.

Spleen – 6190

Spleen is prepared by the removal of the splenic blood vessels.

Tendons – 6200

Tendons are prepared from a bovine carcase 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.

Flexor tendons – 6201

Tendons consist of the superficial and deep flexor tendons and surrounding fibrous tissue of the fore legs.
Achilles tendons – 6202

Achilles tendons consist of the tendinous extension connecting and surrounding fibrous tissue of the hind legs.

Skirt sinew – 6203

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.

Diaphragm membrane – 6270

Diaphragm membrane is the fascia. Membrane may contain small amounts of muscular pillars or red meat and associated fat.

To be specified:

- Fleshy portions and associated parts removed from the rim of the diaphragm.

Skirt membrane (tunic tissue) – 6271

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.

Membrane – 6272

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 carcase. The outer thin serous membrane is the (perimysium) stripped from the muscle surface (e.g. Flank steak, Tenderloin).

Thick fascia membrane is silver fascia lining covering several muscle groups. Other recoverable membranes are peritoneum and pleura.

To be specified:

- Derived from individual muscle or muscle groups;
- Linea alba to be included.

Nuchal ligament or paddywhack (ligamentum nuchae) – 6273

The nuchal ligament or paddywhack (ligamentum nuchae) is a large portion of the supraspinous ligament which extends along the vertebral column, being particular evident in the neck and thoracic region of the carcase.

To be specified:

- Whole or individual portions;
- Acceptable level of meat residue portions retained.

Feet – 6493

Skinned or scaled and plucked feet: The anteriors are cut at the joint between carpian and radius and the posteriors are cut at the joint between tarsian and tibia.

To be specified:

- Sawn or disjointed at the joint;
• Scalded or burnt.

Mammary glands – 6494

Udders

To be specified:
• Fat retained or removed;
• Cooked.

Bung (rectum) – 6495

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.

Small intestine – 6496

The small intestine comprises the duodenum, the jejunum and the ileum.

To be specified:
• Parts considered as not saleable by some countries must be specified (high-risk material);
• Amounts of fat retained;
• Length of intestine;
• Mucous membrane removed.

Large intestine – 6497

The large intestine comprises the caecum, the colon and the rectum.

To be specified:
• Parts considered as not saleable by some countries must be specified (high-risk material);
• Amounts of fat retained;
• Length of intestine;
• Mucous membrane removed.

Intestine – 6498

Combination of both large and small intestine packed together.

To be specified:
• Parts considered as not saleable by some countries must be specified (high-risk material);
• Amounts of fat retained;
• Length of intestine;
• Mucous membrane removed.
Blood stabilized – 6450
Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood defibrinated – 6451
Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood plasma – 6452
Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood serum – 6453
Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Lean prostate
Retractor muscle (or meat) at the base of the prostate.

Veal mask
The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.
To be specified:
• Fur removed.

Muzzle
Mask cut including the nostrils.
To be specified:
• With or without chops.

5.1.2 Veal, species code (11)

Tongue long cut – 6500
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.
To be specified:
• 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.
**Tongue short cut – 6510**

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.

To be specified:
- Lymph glands and salivary glands removed;
- Colour (white, black or spotted);
- Fat removed, epithelium removed or incised lengthways further to health inspection.

**Tongue Swiss cut – 6520**

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.

To be specified:
- Colour (white, black or spotted);
- Fat removed, epithelium removed or incised lengthways further to health inspection.

**Head – 6620**

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).

To be specified:
- 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.

**Skull – 6621**

Skull (without lower mandible) containing the brain.

To be specified:
- The parts considered as not saleable by some countries must be specified (specified-risk material).

**Brain – 6570**

The brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.
**Peeled brain:**

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).

**Mask – 6585**

The mask is derived from a head by the removal of all bone (skull) in one piece.

To be specified:

- Retain or remove tongue;
- Rolled and tied, or flat.

**Cheek – 6524**

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.

To be specified:

- Parotid lymph/salivary glands retained or removed;
- Without the papillary fringe of the mouth.

**Papillae (lips) – 6614**

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).

To be specified:

- Mucous membrane removed.

**Pluck – 6624**

The pluck consists of liver, heart, lungs, a portion of the diaphragm and sweetbreads as part of trachea as these organs are all attached.

To be specified:

- 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.

**Lungs – 6582**

Comprising of the whole organ.

To be specified:

- Trachea removed;
- Lungs separated;
- Diaphragmatic lobe only.
**Heart – 6550**

The whole heart with blood vessels trimmed where they enter the organ. The bones (ossa cordis) are removed.

To be specified:
- 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.

**Liver – 6530**

The entire organ including the Spiegel lobe and the capsule.

To be specified:
- Lymph nodes retained or removed;
- Vena cava removed;
- Ligament removed;
- Colour;
- Skinned.

**Kidney – 6540**

The entire organ with the blood vessels, the urethra and the capsule removed.

To be specified:
- External kidney fat retained or removed;
- Renal hilus and internal fats removed or retained.

**Salivary gland – 6559**

The salivary gland includes the interior lining of the cheek.

**Thymus gland (sweetbreads) – 6560**

Thymus gland (derived from young male or female animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.

Kernel of veal sweetbread:
- Heart sweetbread;
- Throat sweetbread.

**Tail – 6561**

The tail is separated from the carcass at the junction between the sacral and coccygeal vertebrae.

To be specified:
- Excessive fat cover trimmed;
- Number of vertebrae.
Spleen – 6580

The elongated organ is attached to the rumen, from which all connecting tissues have been removed.

Tendons – 6590

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.

To be specified:

• Tendons from fore or hind legs.

Thin skirt – 6610

Thin skirts are derived from the muscular portion of the diaphragm. The white tendinous tissue covering the skirt meat is removed.

To be specified:

• Tissue retained.

Thick skirt – 6611

Thick skirts are prepared from the lumbar part of the diaphragm. The white tendinous tissue covering the skirt meat is removed.

To be specified:

• Tissue retained.

Feet – 6622

The anteriors are cut at the joint between carpian and radius and the posteriors at the joint between tarsian and tibia. Skinned or scaled and pluck feet after scalding.

To be specified:

• Sawn or disjointed at the joint;
• Whole or sliced;
• Boned.

Testes – 6623

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.

To be specified:

• Capsule retained or removed.

Oesophagus – 6625

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.
Weasand meat – 6613
The fleshy part around the oesophagus from the pharynx to the rumen.

Intestine – 6626
Opened intestine with the attached mesentery.
To be specified:
- 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.

Abomasum – 6628
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.

Rumen (stomach/paunch) – 6629
Whole paunch with the reticulum, scalded, opened and cleaned to remove the epithelium.

Rumen pillars (mountain chain tripe) – 6632
Rumen pillars are derived from the rumen tripe (item 6629) and are removed in one piece. External fat deposits are removed.

Reticulum (honeycomb tripe) – 6633
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.
To be specified:
- Scalded and/or scalded and bleached;
- Retained in natural shape or split.

Omasum (bible tripe) – 6634
Omasum is the third stomach of a ruminant and contains thin muscular folds (leaves) and is located between the abomasum and reticulum.

Blood stabilized – 6640
Stabilized blood, preserved or not with sodium chloride (NaC1), cooled or frozen.

Blood defibrinated – 6641
Defibrinated blood, preserved or not with sodium chloride (NaC1), cooled or frozen.

Blood plasma – 6642
Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaC1), cooled or frozen.
Blood serum – 6643

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)

Tongue long cut – 7000

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.

To be specified:

- Parts considered as not saleable by some countries must be specified (specified-risk material);
- Approximate fat depth;
- Lymph/salivary glands removed.

Tongue short cut – 7010

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.

To be specified:

- Lymph/salivary glands removed.

Tongue Swiss cut – 7015

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.

Head – 7150

Whole ovine head: removed by cutting at the occipital joint and the first cervical vertebra (cutting should be perpendicular to the ventral axis).

To be specified:

- Skin on/off;
- The parts considered as not saleable by some countries must be specified (specified-risk material).

Skull – 7151

Skull (without lower mandible) containing the brain.

To be specified:

- The parts considered as not saleable by some countries must be specified (specified-risk material).
Brain – 7070

The Brain consists of (cerebellum, lobes, the thalamus and the annular protuberance), and is separated from the spinal cord directly behind the annular protuberance.

Peeled Brain:

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).

Cheek – 7028

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.

To be specified:
- Parotid lymph/salivary glands retained or removed;
- Without the papillary fringe of the mouth.

Head trimmings (meat) – 7110

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.

Pluck – 7140

Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.

To be specified:
- The parts considered as not saleable by some countries must be specified (specified-risk material);
- Thick skirt retained;
- Spleen retained;
- With the thymus.

Heart and lungs – 7141

Consists of the lung and heart attached, part of the oesophagus and may also include the heart sweetbreads.

To be specified:
- Additional trim to removed attached organs.

Heart – 7050

The whole heart with blood vessels trimmed where they enter the organ.

To be specified:
• 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.

_Lungs – 7100_

Comprising of the whole organ.

To be specified:
• Trachea removed;
• Lungs separated;
• Diaphragmatic lobe only.

_Liver – 7030_

The entire organ including the Spiegel lobe and the capsule.

To be specified:
• Lymph nodes retained or removed;
• Vena cava removed;
• Ligament removed.

_Kidney – 7040_

The entire organ with the blood vessels, the urethra and the capsule removed.

To be specified:
• External fats retained or removed;
• Renal hilus and internal fats removed or retained.

_Thymus gland (sweetbreads) – 7060_

Thymus gland derived from young animals and is removed from the cervical and cardiac area. The surrounding fat is removed.

_Rumen (stomach) – 7080_

Rumen (stomach) is raw, washed and scalded in order to remove the epithelium. External surface is trimmed free of fat deposits.

To be specified:
• Reticulum removed or retained;
• Salted stomach.

_Blanched paunch:_

When the paunch is to be processed further, it has to be blanched and stiffened (washed with hot water and sent through a refiner).

To be specified:
• 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.

*Spleen – 7090*

The elongated organ is attached to the rumen, from which all connecting tissues have been removed.

To be specified:
• Parts considered as not saleable by some countries must be specified (specified-risk material).

*Tendons – 7091*

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.

To be specified:
• Tendons from fore or hind legs.

*Testes – 7130*

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.

To be specified:
• Capsule retained or removed.

*Intestine (casings) – 7485*

Small intestine and large intestine packed together.

*Small intestine – 7486*

Small intestine.

*Caecum – 7487*

Part of the large intestine corresponding to the caecum.

To be specified:
• 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.
Feet – 7495

Skinned or scaled and plucked feet: the anteriors are cut at the joint between carpian and radius or tarsian and tibia.

To be specified:
  • Sawn or disjointed at the joint.

Blood stabilized – 7470

Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood defibrinated – 7471

Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood plasma – 7472

Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood serum – 7473

Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

5.1.4 Porcine, species code (30)

Tongue short cut – 7500

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.

To be specified:
  • Lymph/salivary glands removed.

Tongue Swiss cut – 7501

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.

Tongue long cut – 7502

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.

To be specified:
  • Approximate fat depth retained;
  • Lymph/salivary glands removed.
**Tongue root trim – 7609**

Tongue Root Trimming is the lean meat obtained when trimming the tongue (special short cut).

**Cheek – 7650**

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.

To be specified:
- Parotid lymph and salivary glands retained or removed;
- External fat removed.

**Head – 7549**

Whole skinned head is removed from the carcase by cutting at the occipital joint and the first cervical vertebra (cutting is perpendicular to the major axis of the cervical vertebrae).

To be specified:
- Jowl removed;
- Tongue, cheek and ears retained;
- Head skinned or not.

**Brain – 7550**

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.

**Mask – 7585**

The mask is derived from a head by the removal of all bone (skull) in one piece. The tongue is removed.

**Temples – 7586**

Temporal muscles with skin removed.

**Ears – 7692**

Ear flap and gristles (scutiform and auricular) scruff and hair are removed.

To be specified:
- Whole;
- Square cut.

**Snout – 7693**

Nasal cartilage.
Lips – 7587
Lips are derived from the cheek papillae on and is the portion exhibiting the conical papillae.

Pluck – 7525
Pluck consists of the liver, heart, lungs, trachea and portion of the diaphragm together as one item.
To be specified:

• Thick skirt retained;
• Spleen retained;
• With the thymus.

Heart and lungs – 7524
Consists of the heart and lung and part of the oesophagus.

Heart – 7540
The whole heart with blood vessels trimmed where they enter the organ.
To be specified:

• The auricles, aorta and the pulmonary trunci are removed;
• Fat cover retained or removed at the base of the heart
• Untrimmed – blood vessels and fat retained.

Lungs – 7526
Comprising of the whole organ.
To be specified:

• Trachea removed;
• Lungs separated;
• Diaphragmatic lobe only.

Trachea – 7528
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.

Liver – 7520
The entire organ including the Spiegel lobe and the capsule.
To be specified:

• Lymph nodes retained or removed;
• Vena cava removed;
• Ligament removed.
Kidney – 7530
The entire organ with the blood vessels, the urethra and the capsule removed.
To be specified:
  • External fats retained or removed;
  • Renal hilus and internal fats removed or retained.

Thick skirt – 7541
Pillar of the diaphragm with fat and connective tissue removed.
To be specified:
  • Connective tissue retained.

Thin skirt – 7542
Fleshy peripheral part of the diaphragm with pleura. Fat and connective tissue is removed.
To be specified:
  • Connective tissue retained.

Diaphragm – 7543
Consist of the whole diaphragm (thin and thick skirt). Fat and connective tissue retained.
To be specified:
  • Fat and connective tissue removed;
  • Removal of tendinous tissue.

Tail – 7510
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).
To be specified:
  • Trimmed – caudal cartilages removed;
  • Caudal cartilage and connective tissue retained.

Testes – 7515
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.
To be specified:
  • Capsule retained or removed.

Oesophagus – 7527
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.
Stomach – 7560
Stomach (raw) washed and un-scalded.

To be specified:
- The entire stomach, turned inside out, cleaned, trimmed and scalded. Specifications about scalding: duration, temperature and additives added to scalding water must be specified. Blanching and stiffening: Stiffened by plunging into boiling water for a few minutes (at 100° C).

Stomach (pepsin) lining – 7561
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.

Stomach butterfly cut – 7570
The entire stomach, open, cleaned and trimmed but not scalded.

Small intestine – 7571
Located between the pylorus and the caecum. It includes the duodenum, the jejunum and the ileum.

Intestine – 7572
Part of the digestive system including the small intestine, the caecum and the large intestine.

Large intestine – (chitterling) – 7573
Located between the caecum and the rectum and includes two parts. The upper helocoidal colon and the lower colon.

Caecum – 7574
Part of the small and large intestine corresponding to the caecum.

Upper colon – 7575
Upper colon (helocoidal part).

Robe – 7576
Straight part or dorsal lumbar part of the colon.

Rectum – 7577
Part of the intestine corresponding to the rectum.

Anus – 7578
Part of the intestine corresponding to the anus or bung.

Mesentery – 7579
Mesentery.
**Bladder – 7580**
Whole organ.

**Uterus – 7581**
Whole organ.

**Ovaries – 7582**
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.

**Spleen – 7600**
The elongated organ is attached to the rumen, from which all connecting tissues have been removed.

**Thymus gland (sweetbreads) – 7670**
Thymus gland (derived from young male animals) is covered by its throat attachment along the trachea. The surrounding fat is removed.

**Salivary gland – 7671**
The salivary gland includes the interior lining of the cheek.

**Pancreas gland – 7672**
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.
The pancreas gland is a lobular organ, pale in colour and closely resembles the salivary gland.

**Bones – 7679**
Leg bones (femur) – Femur bones are the long bones of the hind leg and will contain ample amounts of bone marrow.
Shoulder bones (humerus) – The humerus bones are the long bones of the shoulder and will contain ample amounts of bone marrow.

To be specified:
- Femur bones only;
- Humerus bones only.

**Neck bones – 7681**
A neck bone is prepared from a carcase 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.

**Skirt sinew – 7684**
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.
Skin – 7690
Rind is skin derived from a porcine carcase or side and consists of the skin, which has been removed from any or all primals.

Ear root – 7694
Scutiform and auricular gristle.

Caul fat – 7695
Epiploon or large omentum.

Abdominal fat – 7696
Abdominal fat.

Blood stabilized – 7674
Stabilized blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood defibrinated – 7675
Defibrinated blood, preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood plasma – 7676
Product of stabilized blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Blood serum – 7677
Product of defibrinated blood after removal of blood cells preserved or not with sodium chloride (NaCl), cooled or frozen.

Clear plate – 7583
Layer of pork fat removed from the loin of a pork carcass with or without skin.

Fore feet – 4175
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.
To be specified:
  • Skin removed.

Hind feet (hind trotter) - 4176
Hind feet (hind trotter) are removed from a leg at the tarsal joint severing the hind foot (trotter) from the leg. Skin shall remain.
To be specified:
  • Skin removed.