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COMMITTEE ON TRADE

Working Party on Agricultural Quality Standards

<u>Specialized Section on Standardization of Meat</u>
Fifteenth Session
Brisbane (Australia), 19-24 April 2006
Item 4 of the provisional agenda

REVISION OF THE UNECE STANDARD FOR
PORCINE MEAT – CARCASES AND CUTS
Chapter 5, Part II and Annexes

<u>Submitted by the United States of America</u>

The meeting will discuss the proposals made by the United States at the 14th session of the Specialized Section, and incorporated in the documentation referred to below. If agreed, amendments to the standard will be formulated and submitted to the Working Party for approval. A new version of the standard will then be prepared by the secretariat.

MIDDLE   4319 - 4322

The *middle* is derived from a *carcase side* by the removal of the *leg* at the specified lumbar vertebrae and *shoulder* at the specified rib or thoracic vertebrae. The diaphragm and tenderloin are removed. All bones and cartilage are removed.

13 ribs **4319**

12 ribs **4320**

11 ribs **4321**

10 ribs **4322**

To be specified:

- Skin removed
- Diaphragm retained
- Rib bones sheet/string boned

LOIN from the MIDDLE   4340 - 4343

The *loin* is prepared from the *middle* by the removal of the *belly* by a cut at a specified distance from the ventral edge of the eye muscle and parallel to the backbone (measured from the cranial end). All rib bones cartilage and vertebrae are removed. Skin and blade (scapula) bone shall be removed.

13 ribs **4340**

12 ribs **4341**

11 ribs **4342**

10 ribs **4343**

To be specified:

- Skin retained
- Ventral cutting line (tail length)

EYE OF LOIN   **4361**

The *eye of loin* is prepared from a *loin* and consists of the eye muscle portion (M. longissimus dorsi) removed along the natural seam. Intercostals and attached muscle portions are removed.

To be specified:

- Denuded of all fat
- Silverskin removed
- Multifidus dorsis retained

EYE OF SHORTLOIN   **4360**

The *eye of shortloin* is prepared from a *loin* and consists of the eye muscle portion (M. longissimus dorsi) located between the cutting lines of the *loin* and *leg* separation and the specified rib and is carefully removed along the natural seam. Intercostals and attached muscle portions are removed.

To be specified:

- Denuded of all fat
- Silverskin removed
- Multifidus dorsis retained

TENDERLOIN   **4280**

The *tenderloin* consists of the psoas major and iliacus, which are along the ventral surface of the lumbar vertebrae and lateral surface of the ilium. The side strap muscle (psoas minor) is removed. The tenderloin shall be practically free of surface fat.

To be specified:

- Side strap (psoas minor) retained
- Head muscle (iliacus) removed

Finger boned (Style 1)

Sheet boned (Styles 2 or 3)

BELLY   4329 - 4332

The *belly* is prepared from the *belly bone-in* by removal of the ribs.

13 ribs **4329**

12 ribs **4330**

11 ribs **4331**

10 ribs **4332**

Style 1 – Ribs are individually removed from the belly leaving the costal cartilages, diaphragm and finger meat (intercostal meat) intact and firmly attached to the belly.

Style 2 – Ribs are removed intact from the belly along with the costal cartilages, diaphragm and finger meat (intercostal meat). The belly shall be free of scores and "snowballs" (exposed areas of fat) which measure 50 sq cm or more.

Style 3 – Same as Style 2 except that the teat line shall be removed by a straight cut.

To be specified:

- Number of ribs required
- Skin removed
- Diaphragm retained
- Width of Belly

BELLY-FRENCH - 4333
The *Belly-French* is prepared from a *Middle* by removing the Loin. Ribs remain.

4-WAY BELLY – 4334
The *4-WAY Belly* is prepared from the *Belly-French*, by removing the Spare Ribs, the posterior end such that it is perpendicular to the length of the belly and the mammary line.
(need English description from French)

BELLY with BOTTOM SHOULDER   4335
(need English description from French)

BELLY, TRANSVERSE ABDOMINIS   4336

This item is prepared from the ventral portion of any pork belly or spare rib. The thin muscle shall be separated from the costal cartilage.

BACK FAT 7680

The *back fat* is prepared from the fatty portion of the back after removal of the loin. *Back fat* shall be relatively thick and the thickness shall be relatively uniform throughout. All edges must be reasonably squared.

SHOULDER

SHOULDER - SQUARE CUT 4029 - 4032

The *shoulder-square cut* is separated from the *split carcass side* by a straight cut, approximately perpendicular to the length of the *split carcase side* at the specified rib. The head, jowl and breast flap shall be removed by a straight cut approximately parallel with the loin side which is anterior to, but not more than 25 mm from the innermost curvature of the ear dip. The foot and breast flap is removed.

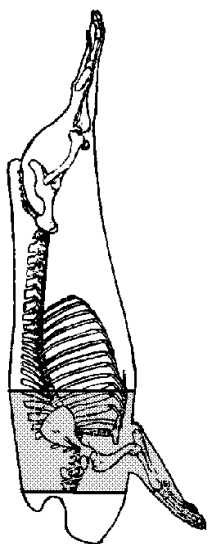4 ribs. **4032**

3 ribs   **4031**

2 ribs   **4030**

1 rib   **4029**

To be specified:

- Number of ribs
- Skin removed
- Foot (trotter) retained
- Neck bones, ribs, breast bones and associated cartilage removed
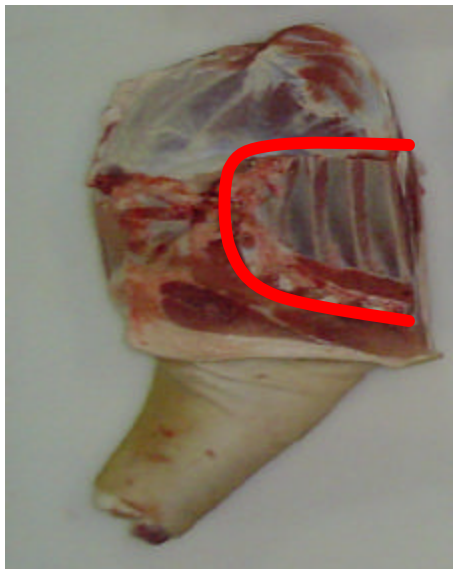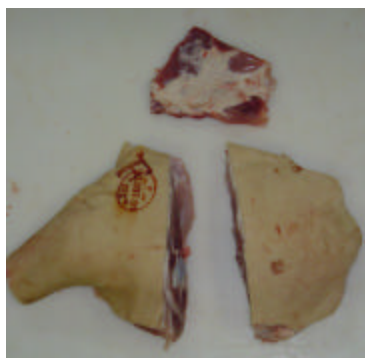
SHOULDER OUTSIDE   4044

The *shoulder outside* is prepared from the *shoulder-square cut* and consists of the scapular, humerus, and foreshank bones together with associated muscles. The *shoulder outside* is separated from the shoulder–square cut by a cut starting under (medial) the front leg, passing through the pectorales superficiales, the natural seam between the serratus ventralis and the lattissimus dorsi, the natural seam between the serratus ventralis and the subscapularis, the natural seam between the serratus ventralis and the medial side of the scapula to a point immediately dorsal to the cartilage of the scapula. All sides shall be trimmed following the natural curvature of the major muscles and the scapula. The posterior side shall not expose the triceps brachii. The skin and foot is retained.

To be specified:

- Foot (trotter) removed
- Breast flap retained
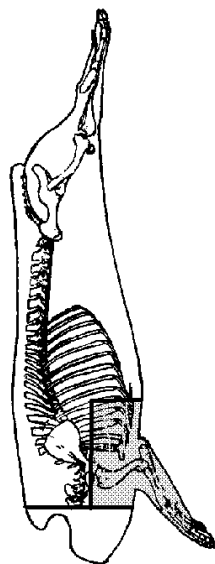- Skin removed
- Ribs removed

3-WAY SHOULDER OUTSIDE   4045

need English description from French

SHOULDER LOWER HALF *   4046 - 4049

The *shoulder lower half* is prepared from the *shoulder-square cut.* The *shoulder lower half* is separated from the upper half by a straight cut, dorsal to the shoulder joint, approximately perpendicular to the loin/shoulder separation. Neck bones, ribs, breast bones, associated cartilage, and breast flap (through the major crease) shall be removed. Fat and skin shall be beveled to meet the lean on the dorsal edge.
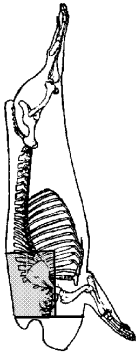
4 ribs   **4046**

3 ribs   **4047**

2 ribs   **4048**

1 rib   **4049**

To be specified:

- Foot (trotter) removed
- Skin removed

*Trade descriptions can be shown as
    SHOULDER PICNIC.*

Trade descriptions can be shown as BUTT or COLLAR BUTT.

SHOULDER UPPER HALF *   4059 - 4062

The shoulder upper half is prepared from the shoulder square cut. The *shoulder upper half* is separated from the lowere half by a straight cut, approximately perpendicular to the loin and shoulder separation. Fat and skin are beveled to meet the lean on the dorsal edge. All bones and cartilage other than the scapula and its related cartilage are removed. Skin is retained unless otherwise specified.

1 rib   **4062**

2 ribs   **4061**

3 rib   **4060**

4 ribs   **4059**

To be specified:

- Skin removed

SHOULDER UPPER HALF (BONELESS)* 4240

The *shoulder upper half (boneless)* is prepared from a *shoulder upper half* (bone in) by the removal of all bones, cartilage and skin. The collar butt is the dorsal portion remaining after the shoulder lower half has been removed.

To be specified:

- Specify length of tail from eye of meat

Trade descriptions can be shown as BUTT or COLLAR BUTT.

SHOULDER INSIDE   4045-4048

The *shoulder inside* is prepared from the *shoulder square-cut* and is separated from the shoulder outside through the natural seams between the serratus ventralis and the subscapularis, and the serratus ventralis and the medial side of the scapula.

1 rib.   **4045**
(*The longissimus dorsi shall be approximately equal to or larger than the spinalis dorsi.*)

2 ribs   **4046**

3 ribs   **4047**

4 ribs   **4048**

COLLAR BUTT – Special Trim 4245

The *collar butt or butt – special trim* is prepared from *shoulder upper half* (bone in) by the removal of the ribs, thoracic, cervical vertebrae and the *shoulder lower half*. The *collar butt* is the dorsal portion remaining after the *shoulder lower half* has been removed. All bone and cartilage is removed. The skin is removed from the *collar butt* surface. A strip of fat is retained on the lateral surface of the cut running parallel to the dorsal edge the length of the *collar butt*. Specify the width and thickness of the strip of fat to be retained.

To be specified:

- Specify fat cover requirements
- Specify fat trim level
- Specify length of tail distance from eye of meat

*Trade descriptions can be shown as **BUTT** or **COLLAR BUTT** – Special Trim.*

JOWL   4350

The *jowl* is removed from the *shoulder* by a straight cut approximately parallel with the loin side. *Jowls* shall be reasonably rectangular in shape and at least reasonably squared on the sides and ends. The jowl shall be faced by close removal, of surface glandular and loose tissue, skin and bloody discoloration.

To be specified:

- Skin removed
- Minimum piece size
- Desinewed (exposed heavy (opaque) connective tissue and tendinous ends of shanks removed)

SHOULDER RIB   4164-4166

The *shoulder riblet* is prepared from a *shoulder* and consists of the ribs and intercostal muscles with the sternum bone removed. *Shoulder riblets* are removed from the thoracic vertebrae along the rib joints. The overlying muscle (M. serratus ventralis thoracic) attached to the ribs is retained.

4 ribs **4164**

3 ribs **4165**

2 ribs **4166**

To be specified:

- Sternum bone retained

HOCK SHOULDER   4170

The *hock shoulder* is prepared from a *shoulder* by the removal of the fore foot at the carpal and radius joints and hock from the shoulder through the radius and

humerus bones. The skin shall remain.

To be specified:

- Skin removed

FORE FEET (TROTTER) 4176

The *fore feet* (Trotter) are prepared from a *shoulders* at the carpal joint, severing the fore foot (trotter) from the shoulder. The *fo re feet* shall be practically free of hair and hair roots. Skin shall remain.

To be specified:

- Skin removed

Picture to be added

SHOULDER, SUBSCAPULARIS 4180
This item is the thin muscle that is removed immediately ventral to the scapula bone

Picture to be added

SHOULDER, INFRASPINATUS 4181
This item is prepared from any outside shoulder item. It shall consist of the muscle that lies immediately ventral to the ridge of the scapula

TRIMMINGS   4470

Trimmings shall be prepared from any portion of the carcass. *Trimmings* shall be free of bones, cartilages, skin, seedy mammary tissue, and lymph glands (including the prefemoral, popliteal, prescapular, and other exposed lymph glands).

To be specified:

- Chemical lean content

SHOULDER FAT   7680

Shoulder fat is subcutaneous fat prepared from a shoulder.

RETAIL CUTS

PORK SHOULDER BLADE STEAK 4500

PORK SHOULDER BLADE STEAK BONELESS 4501

PORK SHOULDER COUNTRY STYLE RIBS 4502

PORK LOIN BLADE CHOPS 4503
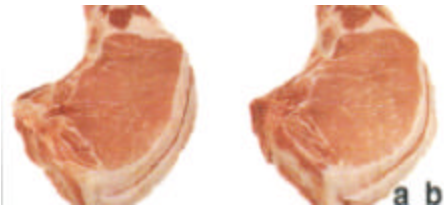
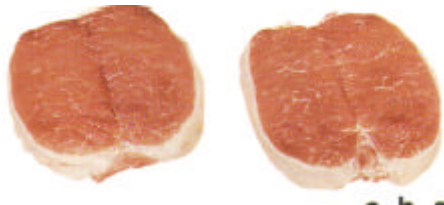**PORK LOIN BLADE CHOPS BONELESS 4504**

PORK LOIN COUNTRY STYLE RIBS 4505

RIB CHOPS 4506

PORK LOIN RIB CHOPS FOR STUFFING 4507

PORK LOIN TOP LOIN C HOPS 4508

PORK LOIN BUTTERFLIED CHOPS 4509

PORK LOIN SIRLOIN CHOPS 4510

PORK LOIN SIRLOIN CUTLETS 4511

PORK TENDERLOIN FILLETS 4512

PORK LOIN ASSORTED CHOPS 4513

a b

TENDERLOIN WHOLE 4514

TENDERLOIN TIPLESS 4515

TENDERLOIN TIPS 4516

TENDERLOIN BUTTERFLIED 4517

PORK LEG RUMP PORTIO N 4518

PORK LEG CENTER ROAS T 4519

PORK LEG BOTTOM ROAS T BONELESS 4520

LEG TOP ROAST CAP OFF   4521

LEG CENTER SLICE 4522

CUBED STEAK 4523

PIECES FOR KABOBS 4524

a

PIECES FOR STEW 4525

TOP LOIN DOUBLE ROAST BONELESS 4526

PORK LOIN CHOPS (T -BONE) 4527

SIRLOIN ROAST 4528

PORK LOIN CENTER RIB ROAST 4529

PORK LOIN CROWN ROAST 4530

PORK LOIN TOP LOIN ROAST BONELESS 4531

ANNEX 1

ADDRESSES

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ANNEX II

UNSPSC CODIFICATION SYSTEM

1.   Purpose of the UNSPSC system

Commerce, especially e -commerce, is increasingly global and the descriptions and
names of products and services are not always standardized. Product classification is
essential to businesses in order to make sense of marketplace realities and trends; it is
also essential to businesses for targeting buyers, contracting suppliers, and optimizing
production.

The United Nations Development Programme (UNDP) and Dun & Bradstreet's
Standard Products and Services Codes (SPSC), joined forces in 1999 for the
development of a coding system to be used specifically for the advancement of
developing nations. The new system, know as United Nations Standard Product and
Service Code (UNSPSC) is an open, global, multi-sector standard for classifying
products and services.

The UNSPSC system combines an earlier classification methodology for products and
services developed by United Nations Development Programme's (UNDP) Inter -Agency
Procurement Services Office for the purchasing needs of the United Nations, with a more
flexible system pioneered by Dun & Bradstreet (SPSC). In the new system, each product or
service is assigned a digital code for identification, varying from two to eight digits.
Companies that access the global system can identify products and potential suppliers;
compare costs and sell their products in an expanded marketplace via e-commerce. By keying
in a specific product code on an internet search engine, buyers can locate potential suppliers
who have used the assigned code in their web pages or in their internet promotions, and can
access prices and specifications. As more suppliers and manufacturers recognize the
important marketing benefits of the common classification system and begin using the codes
in their sales and procurement strategies, the impact of UN/SPSC on global commerce is
expected to grow rapidly.

The UNDP retained the intellectual property rights to the UNSPSC, which will be managed
by a EAN-UCC. The code system can be accessed for *free* on the internet and used by all
businesses. For more information on the UNSPSC, the website can be located at
www.unspsc.org or additional informative articles at the UNDP website at
http://www.undp.org/dpa/pressrelease/releases/P990223E.html

Establishing UNSPSC commodity codes for Porcine Meat Carcasses and Cuts
provides a standard communication tool for automating procurement, ensuring
consistent naming and coding for all participants in the global marketplace. It also
improves the efficiency of the supply chain by driving out costly errors. An
additional benefit to the UNSPSC code set is that it is translated into major
commercial languages for global use.

2. Application of the system in the supply chain

[Associated pictures are to be included in the final document as in bovine standard]

(1)   The customer orders, using the UNECE Standard for Porcine Carcases and Cuts coding scheme.

[picture]

(2)   On receipt of the order, the supplier translates the UNECE codes into its own trade item codes (i.e., Global Trade Item Number).

[picture]

(3)   The supplier delivers the order to the customer. The goods are marked with the UCC/EAN-128 bar code standard.

[picture]

(4)   The customer receives the order and the UCC/EAN-128 bar code scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

[picture]

(5)   The physical flow of goods, marked with EAN.UCC standards, may be linked to the information flow using electronic data interchange (EDI – EANCOM® messages).

[picture]