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ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Agricultural Quality Standards

Specialized Section on Standardization of Meat  
14th Session, 11 - 15 April 2005, Geneva

Item 4 of the provisional agenda

**DRAFT REVISION OF THE UNECE STANDARD FOR  
PORCINE MEAT CARCASSES AND CUTS\*  
Chapter 5 (Part II)**

**Note by the secretariat:** The delegation of the United States has prepared an updated version of the draft revision of the UNECE Standard for Porcine Meat. This document contains the second part of Chapter 5 and should be read together with the first part 2005/5 and Chapters 1 - 4 contained in document 2005/4. The text represents the outcome of the discussions at the meetings of rapporteurs in 2004 (Poland, Lithuania).

\* This document has been submitted after the deadline by the delegation of the United States of America.

GE.05-30217

## **BONELESS**

### **LEG LONG CUT (BONELESS)**

The *leg long cut (boneless)* is separated from the *split carcass/side* by a straight cut approximately perpendicular to a line parallel to the vertebral column between the 6<sup>th</sup> and 7<sup>th</sup> lumbar vertebrae and passing through a point immediately anterior to the hip bone (ilium) and related cartilage. All bones and cartilage shall be removed. The flank and associated flank fat is removed. The leg can be seamed boned or tunnel boned. Skin shall be removed.



To be specified:

- Skin retained
- Tunnel boned
- Seam boned

### **TENDERLOIN**

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

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### **INSIDE**

The *inside* is prepared from the inside portion of a *boneless leg* by removal along the natural seams between the *knuckle* and *silverside*. It consists of the semimembranosus and related muscles. The cap muscle (gracilis) remains.



To be specified:

- Cap muscle (gracilis) removed
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### **OUTSIDE \***

The *outside* shall consist of the outside muscles from the leg (biceps femoris and semitendinosus). The inner shank may remain; however the “mouse” (flexor digitorum superficialis) and associated fat must be removed. All external skin is further removed.

*\*Trade descriptions can be shown as **OUTSIDE TRIMMED** or **SILVERSIDE**.*



### **RUMP**

Rump The *rump* is prepared from a *Leg leg Long long Cut cut* by a cut from the subiliac lymph node through to the ischiatic lymph node, avoiding the quadriceps group of muscles. All bones and cartilage are removed and the butt tenderloin is further removed. The Alternative specifications shall be as agreed between buyer and seller.

To be specified:

- Skin removed.
- Flank muscles and associated fat removed.



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### **KNUCKLE**

The *Knuckle* is prepared from the ventral portion of a boneless leg by removal along the seams between the knuckle and inside and knuckle and silverside. The knuckle consists of the rectus femoris, vastus medialis, intermedius, and lateralis. The cap portion (tensor fascia latae) is also retained.

To be specified:

- Cap portion (tensor fascia latae) is removed
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Picture to be added

**3 – WAY LEG (Inside, Outside and Knuckle)**

Brief Description to be added

Picture to be added

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**4 – WAY LEG (Inside, Outside, Rump and Knuckle)**

Brief Description to be added

Picture to be added

**5 – WAY LEG**

**(Inside, Knuckle, Rump, Eye and Flat)**

Brief Description to be added

Picture to be added

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**BOTTOM LEG (Knuckle, Outside Attached)**

Brief Description to be added



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**SHOULDER - TRICEPS BRACHII**

The Shoulder *Triceps Brachii* is the remaining portion of the triceps brachii muscles removed along the natural seam from the *shoulder lower half* and shall be practically free of fat. Tendons shall be trimmed flush with the lean.

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### **SHOULDER UPPER HALF (BONELESS)\***

The *shoulder upper half* (Boneless) is prepared from a *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 cartilage, skin and fat is removed.

To be specified:

- Specify length of tail from eye of meat

*\*Trade descriptions can be shown as BUTT or COLLAR BUTT.*

### **COLLAR BUTT – Special Trim**

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.*

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## MIDDLE

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

12 ribs

11 ribs

10 ribs

To be specified:

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

## BELLY

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

13 ribs

12 ribs

11 ribs

10 ribs



### Finger boned

*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.



### Sheet boned

To be specified:

- Number of ribs required
- Skin removed
- Diaphragm retained

- Width of Belly

## LOIN

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

12 ribs

11 ribs

10 ribs

To be specified:

- Skin retained
- Ventral cutting line (tail length)

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## JOWL

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)

## EYE OF SHORTLOIN

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
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### EYE OF LOIN

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



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### TRIMMINGS

*Trimming*s shall be prepared from any portion of the carcass. *Trimming*s 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

### VALUE ADDED WHOLE MUSCLE CUTS – PORCINE MYOLOGY

Picture to be added

#### **Serratus Ventralis**

Brief description to be added

Picture to be added

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#### **Subscapularis**

Brief description to be added

Picture to be added

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#### **Infraspinatus**

Brief description to be added

Picture to be added

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#### **Semitendinosus**

Brief description to be added

Picture to be added

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#### **Transverse abdominis**

Brief description to be added

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### VARIETY ITEMS

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### BACK FAT

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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.

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### **SHOULDER FAT**

*Shoulder fat* is subcutaneous fat prepared from a *shoulder*.

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### **CUTTING FAT**

*Cutting Fat* is prepared from the *loin, belly, or leg* and consists of subcutaneous fat.

## **ANNEX 1**

### **ADDRESSES (to be added)**

## **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, known 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](http://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.