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TEXTS RECOMMENDED FOR ADOPTION AS NEW/REVISED UNECE STANDARDS

UNECE Standard for Turkey Meat – Carcases and Parts

Note by the secretariat

This text is submitted to the Working Party for approval as a new Standard for Turkey Meat.

It is based on document ECE/TRADE/C/WP.7/2006/10, the text of which was agreed upon at the April 2007 session of the Specialized Section on Standardization of Meat.

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UNECE STANDARD FOR TURKEY MEAT CARCASES AND PARTS 2006 Edition

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 prepared under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards that UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist/or are in different stages of development and their code for use in the UNECE meat code (see chapter 4).

For further information please visit the UNECE website at:

http://www.unece.org/trade/agr

Annex II contains a description of the GS1 codification system, which contains a specific application identifier for the implementation of the UNECE Code.

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) Turkey (*Meleagris gallopavo*) carcases and parts (or cuts) marketed as fit for human consumption. Products with added ingredients or "turkey preparations" are dealt with in a separate standard to be developed. 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.

To market turkey carcases and parts 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 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 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 carcases 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 adopted this text at its 63rd session (Reference: ECE/TRADE/C/WP.7/2007/26).

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/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.

Carcases and parts items must be:

- Free from any foreign material (e.g. glass, rubber, plastic, metal [1]).
- Free of foreign odours.
- Free of fecal contamination.
- Free of improper bleeding.
- Free of viscera, trachea, esophagus, mature reproductive organs, and lungs.[2]
- Practically free of feathers and hemorrhaging.[3]
- Free of freezer-burn. [4]
- Free of gall discoloration. [3]

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 Turkey Code (see chapter 4). The UNECE Code for turkey meat packing is described in chapter 3.9.

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 turkey (*Meleagris gallopavo*) in data field 1 as defined in 1.1 is 71.

3.3 Product/part

3.3.1 Product/part code

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

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

2 Unless these organs are inherent to the item specified.

3 This can only be allowed if disclosed by the seller and as permitted by national legislation and by the quality or grade selected.

4 Freezer-burn are localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original color (usually paler), and / or tactile properties (dry, spongy).

3.3.2 Bone

Turkey carcases and parts vary in presentation for bone as follows:

Bone code (data field 3a)	Category	Description
0	Not specified	
1	Bone-in	Product has no bones removed
2	Partially boneless	Product has some, but not all bones removed
3	Boneless	Product has all bones removed
4 – 9	Codes not used	

3.3.3 Skin

Turkey carcases and parts vary in presentation for skin as follows:

Skin code (data field 3b)	Category	Description
0	Not specified	
1	Skin-on	Product with skin (figure 1)
2	Skinless	Product with all skin removed (figure 2)
3 – 9	Codes not used	

Figure 1: Whole Bird with Skin

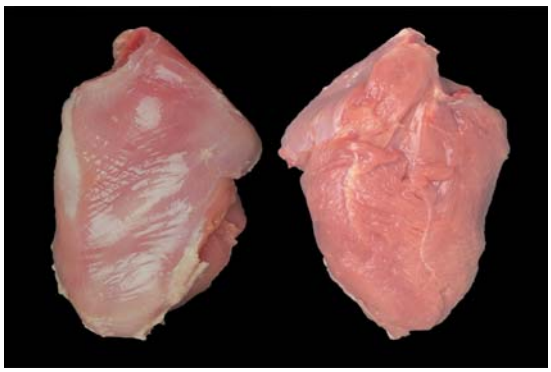


Figure 2: Boneless Skinless Breast Meat

3.4 Refrigeration

Refrigeration used in this standard refers to methods used for reducing the internal temperature of a food product for the purposes of preservation and microbial control. Turkey carcases and parts may be presented chilled, chilled with ice packed in the container, chilled with dry ice packed in the container, lightly frozen, frozen, deep frozen, individually (quick) deep frozen without ice glazing, or individually (quick) deep frozen with ice glazing. Not all categories may be used by all regions. Depending on the refrigeration method used, tolerances for product

weight are to be agreed between the buyer and seller. It is the responsibility of the operator to ensure that ambient temperatures are such throughout the supply chain as to ensure uniform internal product temperatures of all parts of the product as follows:

Refrigeration code (data field 4)	Category	Description
0	Not specified	
1	Chilled	Internal product temperature maintained at not less than –2.0 °C or more than + 4.0 °C at all times following the post-slaughter chilling process
2	Chilled, with ice added	Internal product temperature maintained at not less than -2.0 °C or more than +4.0 °C at all times following the post-slaughter chilling process and packed in a container with ice (frozen water, not dry ice)
3	Chilled, with dry Ice (CO_2) added[5]	Internal product temperature maintained at not less than -2.0 °C or more than + 4.0 °C at all times following the post-slaughter chilling process and packed in a container with dry ice (CO_2)
4	Lightly chilled[6]	Internal product temperature maintained at not less than –12.0 °C or more than -2.0 °C at all times after freezing
5	Frozen	Internal product temperature maintained at –12 °C or less at all times after freezing
6	Deep frozen	Internal product temperature maintained at –18 °C or less at all times after freezing
7	Individually (quick) deep frozen, without ice glazing	Product is individually frozen before packing and maintained at an internal temperature –18 °C or less at all times after freezing
8	Individually (quick) deep frozen, with ice glazing	Product is individually frozen before packing and maintained at an internal temperature –18 °C or less at all times after freezing. Ice glazing methodology and labelling terminology must be agreed between the buyer and seller. The methodology used and any weight pick-up due to ice glazing must be declared on the product description/label
9	Other	Can be used to describe any other refrigeration agreed between buyer and seller

The definitions of the above terms must be in conformity with the legislation of the importing country.

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 products or

[5] The dry ice shall not be in direct contact with the product.

[6] This method of refrigeration shall only be used for short-term storage for retail.

batches of products at all relevant 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 the provisions concerning conformity-assessment requirements of section 3.8.

3.5.2 Turkey category

The purchaser may specify a category of turkey that indicates sex, weight range, or age.

Category code (data field 5)	Category	Description
0	Not specified	
1	Young turkeys (without gender distinction)	Turkeys less than 4 months of age
2	Young turkeys (without gender distinction)	Turkeys less than 8 months of age. Tip of sternum is flexible
3	Young hen turkeys	Female turkeys less than 8 months of age. Tip of sternum is flexible
4	Young tom turkeys	Male (stag) turkeys less than 8 months of age. Tip of sternum is flexible
5	Yearling turkeys	Fully mature hen and tom turkeys that are usually between 8 - 15 months of age
6	Mature/breeder turkeys	Mature hen and tom turkeys that are usually over 15 months of age
7	Mature/breeder hen turkeys	Mature female turkeys that are usually over 15 months of age
8	Mature/breeder tom turkeys	Mature male (stag) turkeys that are usually over 15 months of age
9	Other	

The definitions of the above terms must be in conformity with the legislation of the importing country.

3.5.3 Production system

The purchaser may specify a production system as indicated in the table below.

Production system code (data field 6)	Category	Description
0	Not specified	
1	Conventional	Turkeys are raised in heated and either ventilated or open-sided growing houses
2	Free range 1	Turkeys from slow maturing breeds raised with specified low density indoors and outdoors with unrestricted diurnal outdoor access for at least half of their total life. The feed must contain at least 70% cereals and the turkeys must be a minimum age of 140 days prior to slaughter
3	Free-range 2	Turkeys are raised in heated and either ventilated or open-sided growing houses with access to the outdoors
4	Pastured/pasture-	Turkeys are raised outdoors utilizing movable enclosures

Production system code (data field 6)	Category	Description
	raised	located on grass
5	Organic[7]	Production methods that conform to the legislation of the importing country concerning organic production
6 – 8	Codes not used	
9	Other	Can be used to describe any other production system agreed between buyer and seller

The definitions of the above terms must be in conformity with the legislation of the importing country.

3.5.4 Feeding system

The purchaser may specify a feeding system as indicated in the table below.

Feeding system code (data field 7)	Description
00	Not specified
01 – 09	Codes not used
10	FM free
11	FM & IAO free
12	FM, IAO & GP free
13	FM, IAO, GP & GMO free
14	FM & GP free
15	FM, GP & GMO free
16	FM & GMO free
17 – 29	Codes not used
30	IAO free
31	IAO & GP free
32	IAO & GMO free
33	IAO, GP & GMO free
34 – 49	Codes not used
50	GP free
51	GP & GMO free
52 – 59	Codes not used
60	GMO free
61 – 98	Codes not used
99	Can be used to describe any other feeding system agreed between buyer and seller.

FM free Free from fish meal.
IAO free Free from ingredients of animal origin.
GP free Free from growth promoters*.
GMO free Free of products derived from genetically modified organisms.

* Growth promoters include hormones or antibiotics in excess of veterinarian recommended

[7] Organic production systems include specific feeding systems. The option “organic” is therefore not repeated under feeding system.

dosages.

The definitions of the above terms must be in conformity with the legislation of the importing country.

3.5.5 Slaughter system

The purchaser may specify a slaughter system as indicated in the table below.

Slaughter system code (data field 8)	Category	Description
0	Not specified	
1	Conventional	Stunned 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 agreed between buyer and seller

3.5.6 Chilling system

The purchaser may specify chilling systems as indicated in the table below.

The following chilling systems may cause weight gain through technically unavoidable water retention. The product description/label must contain the percentage of water contained in the product if it exceeds the technological limits as defined in the legislation of the importing country. If such legislation does not exist those limits must be agreed between buyer and seller. The methods used for the determination of the water content must be agreed between buyer and seller.

Chilling system code (data field 9)	Category	Description
0	Not specified	
1	Immersion chilled (no additives)	Product chilled by movement through reverse-flowing cold water
2	Immersion chilled (additives)	Product chilled by movement through reverse-flowing cold water containing anti-microbial agents
3	Air chilled (no additives)	Product chilled by cold air
4	Air chilled (additives)	Product chilled by cold air containing anti-microbial agents
5	Air-spray chilled (no additives)	Product chilled by cold air interspersed with fine water spray
6	Air-spray chilled	Product chilled by cold air interspersed with fine water

Chilling system code (data field 9)	Category	Description
	(additives)	spray containing anti-microbial agents
7 – 8	Codes not used	
9	Other	Can be used to describe any other chilling system agreed between buyer and seller

3.5.7 Anti-microbial treatments

The following treatments may take place before or after chilling. These can include physical, chemical or biological treatments either separately or in combination, meeting relevant legislation in the importing country.

Treatment code (data field 10)	Category	Description
0	Not specified	
1	Without any anti-microbial treatment	No anti-microbial treatment has been used.
2	With specified anti-microbial treatment(s)	The specific treatment(s) must be agreed upon between buyer and seller.
3 – 9	Codes not used	

3.6 Quality level

A quality level for carcases or parts can be specified as follows:

Quality code (data field 11)	Category	Description
0	Not specified	The minimum conditions in chapter 2 have to be complied with.
1	Quality level 1	Product meets highest quality level[8]
2	Quality level 2	Product meets second quality level[8]
3 – 8	Codes not used	
9	Other	Other quality level or system agreed between buyer and seller

3.7 Labelling information to be mentioned on or fixed to the marketing units of turkey carcases and parts

3.7.1 Mandatory information

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

[8] If used, the quality level should conform to relevant legislation of the importing country. If such legislation does not exist, the definition of the quality level should be agreed between buyer and seller.

- Name of the product
- Health stamp / inspection stamp
- Sell-by / use-by date as required by each country
- Storage conditions: e.g. "Store at or below XX °C"
- Appropriate identification of packer, distributor or dispatcher
- Net weight in kilograms (kg) (and optionally pounds (lb))
- Percentage of additional water conforming to section 3.5.6

3.7.2 Other product claims

Other product claims may be listed on product labels as required 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.

- 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
- Processing/packaging date
- Quality/grade/classification
- Slaughtering procedures
- Chilling system

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

Turkey or batch identification conformity assessment (turkey/batch ID): a third-party examines and certifies that the product meets specified requirements. The name of the third-party certifying authority and the requirements must be designated as noted in 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	Turkey/batch identification (turkey/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and turkey/batch ID conformity assessment
6	Trade standard and turkey /batch ID conformity assessment
7	Quality, trade standard, and turkey/batch ID conformity assessment
8	Code not used
9	Other

3.9. Provisions concerning packing, storage, and transport

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 turkey carcases and parts (chilled or 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).

3.9.1 Piece weight

A "piece" is a whole bird, a bird cut into pieces, or a part from a bird as specified by the product description. Piece weight shall not include the weight of packaging materials. The weight can also be indicated as a weight range. In this case, the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Buyer and seller may agree on individual product piece weight as follows:

Piece weight code (data field P1)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3 – 8	Codes not used
9	Other

3.9.2 Primary packaging

The primary packaging is in direct contact with the product and is used to segregate the product into consumer- or institutional-sized units, and is placed inside a shipping container during transport. One or more pieces may be enclosed in a primary packaging. The primary packaging may be specified as follows:

Primary packaging code (data field P2)	Category	Description
00	Not specified	
01	Plastic bag	Packaging made from flexible, plastic film to enclose product that is closed by commercial methods. A plastic-film liner in a box is considered part of the shipping container and not an internal package.
02	Plastic bag, vacuum packaged	A plastic bag or other similar material that adheres to the product through the removal of air by vacuum and a heat-sealing closure.
03	Plastic bag, resealable	A plastic bag or other similar material that has an interlocking seal that can be repeatedly opened and closed.
04	Plastic bag, with modified atmosphere	A plastic bag or other similar material that is filled with a gas and sealed to assist in maintaining product quality.
05	Bubble pack, portion control	A plastic bag or other similar material that is used to enclose individual servings of product.
06	Tray pack	A flat bottom, tray-shaped container made of polystyrene or other similar plastic material. Product is placed in the tray and then over-wrapped with a plastic film that encloses the product. A moisture-absorbing pad may be placed in the tray under the product to absorb excess moisture
07	Tray pack, with modified atmosphere	A shallow, flat bottom container made of polystyrene or other similar plastic material. Product is placed in the tray over a moisture-absorbing pad, then over-wrapped with a plastic film that encloses the tray and the product, and gas is added and the package sealed to assist in maintaining product quality
08	Cup/tub	Container made of paper, plastic, or other rigid, waterproof material with a flat bottom and a lid closure.
09	Carton	A paper container that holds the product and is packed inside a packing container. The carton may: (1) have an impregnated and/or coated wax surface, or (2) be lined with a plastic-film or other polyethylene bag. The carton is closed using commercial methods. If also selected, the purchaser must also specify the type of packing container into which the carton is placed
10 – 97	Codes not used	
98	Not packaged	Product is not packaged into consumer- or institutional-sized units, (e.g. product is packed directly in a packing container such as a returnable plastic container, lined box, or bulk bin).
99	Other	

3.9.3 Consumer labelling

Consumer labelling of the primary package may be specified as follows:

Consumer labelling code (data field P3)	Category/Description
0	Not specified
1	Labelled: consumer labels shall be present on packages. They must be in accordance with the requirements of the country of destination.
2	Not labelled
3 – 9	Codes not used

3.9.4 Weight of the primary package

The weight of the primary package contents is the sum of the weight of the pieces contained, as defined in 3.9.1. The weight can also be indicated as a weight range. In this case, the definition of the weight ranges and their application and verification must be agreed between buyer and seller.

Primary package weight code (data field P4)	Category/Description
0	Not specified
1	Weight range specified
2	Weight specified
3 – 8	Codes not used
9	Other

3.9.5 Secondary packaging

Secondary packaging is used to protect and identify the product during transport. Secondary packages consist of one or more primary packages. They must be labelled in accordance with the requirements of the country of destination. Secondary packaging may be specified as follows:

Secondary packing code (data field P5)	Category	Description
0	Not specified	
1	Box, unlined and unwaxed	Container made from corrugated paper. Closed using tape, straps, or other commercially acceptable methods
2	Box, lined and unwaxed	Corrugated paper container that has a plastic-film bag lining the inside of the container. Closed using tape, straps, or other commercially acceptable methods
3	Box, unlined and waxed	Corrugated paper box impregnated and/or coated with wax to waterproof the container. Closed using tape, straps, or other commercially acceptable methods
4	Container, returnable	Container or "tote" made of plastic or other authorized material that is recovered by the processor after delivery.
5	Bulk bin, non-	Large corrugated paper container that is not recovered by the

Secondary packing code (data field P5)	Category	Description
	returnable	processor after delivery, which may or may not be wax impregnated or lined with a plastic-film bag.
6	Bulk bin, returnable	Large container made of plastic or other authorized material that is recovered by the processor after delivery.
7 – 8	Codes not used	
9	Other	

3.9.6 Secondary package weight

Secondary package weight is specified as five digits with one decimal place (0000.0 kg). Secondary package weight tolerances and weight ranges to be determined by the buyer and seller as noted in 3.9.1.

Secondary package weight code (data field P6)	Category/Description
00000	Not specified
00001 – 99999	Specify five-digit piece weight (0000.0)

3.9.7 Turkey meat packaging and packing coding format

The following table demonstrates the general application of the coding format for describing packaging and packing for turkey:

Data field	Description	Section	Code range
P1	Piece weight	3.9.1	0-9
P2	Primary packaging	3.9.2	00-99
P3	Primary package consumer labelling	3.9.3	0-9
P4	Primary package weight	3.9.4	0-9
P5	Secondary packaging	3.9.5	0-9
P6	Secondary package weight	3.9.6	00000-99999

4. UNECE CODE FOR PURCHASER REQUIREMENTS FOR TURKEY MEAT

4.1 Definition of the code

The UNECE Code for Purchaser Requirements for turkey meat has 14 fields and 20 digits (2 digits unused) and is a combination of the codes defined in chapters 3 and 5.

Field no.	Name	Section	Code range
1	Species	3.2	00 – 99
2	Product/part	5	0000 – 9999
3a	Bone	3.3.2	0 – 9
3b	Skin	3.3.3	0 – 9
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	00 – 99
8	Slaughter system	3.5.5	0 – 9
9	Chilling system	3.5.6	0 – 9
10	Anti-microbial treatments	3.5.7	0 – 9
11	Quality level	3.6	0 – 9
12	Field not used	–	0 – 9
13	Field not used	–	0 – 9
14	Conformity assessment	3.8	0 – 9

4.2 Example

The following example describes a deep-frozen, whole young turkey with giblets that was organically grown and raised, with no fishmeal used in the feed, air chilled without additives, and without anti-microbial treatments. The turkey is of the highest quality and the quality and trade standard are to be certified by a company specified by the buyer.

This item has the following UNECE Turkey Meat Code: **71010111615100311004**

Field no.	Name	Requirement	Value
1	Species	Turkey	71
2	Product/part	Whole bird	0101
3a	Bone	Bone-in	1
3b	Skin	Skin-on	1
4	Refrigeration	Deep frozen	6
5	Category	Young turkeys (without gender distinction)	1
6	Production system	Organic	5
7	Feeding system	Fish meal free	10
8	Slaughter system	Not specified	0
9	Chilling system	Air chilled (no additives)	3
10	Anti-microbial treatments	Without any anti-microbial treatment	1
11	Quality level	Quality level 1	1
12	Field not used	–	0
13	Field not used	–	0
14	Conformity assessment	Quality and trade standard conformity assessment	4

5. CARCASES AND PARTS DESCRIPTIONS

5.1 Multilingual index of products

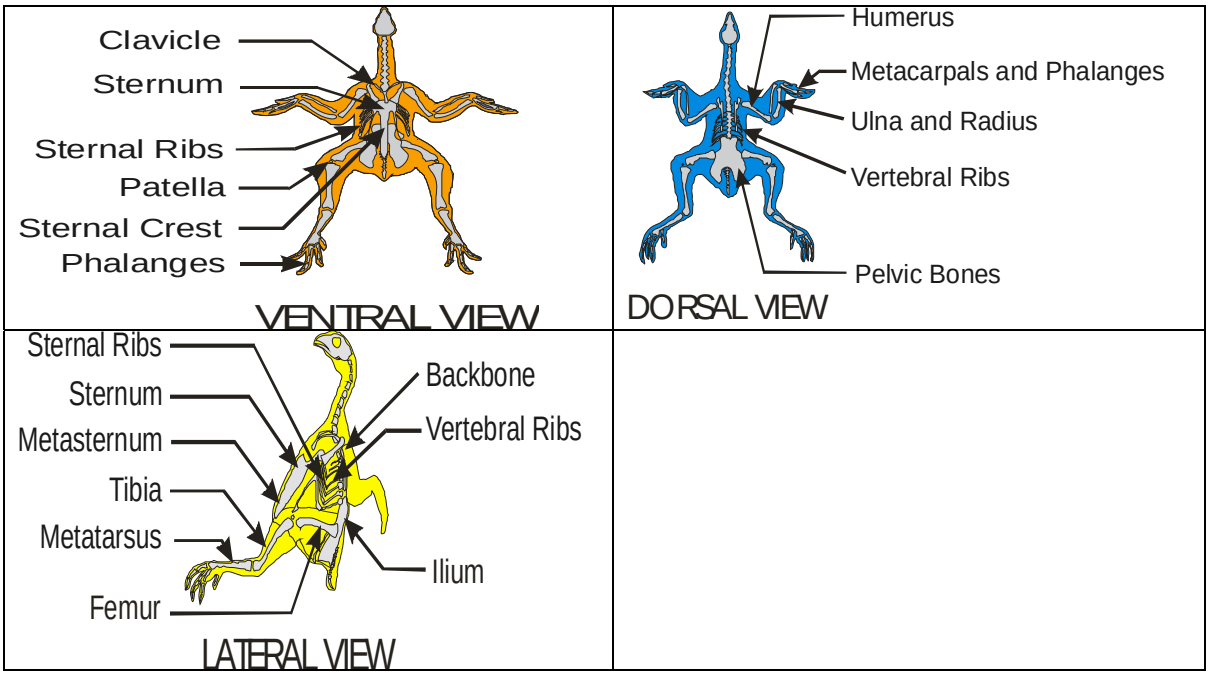
Item	English	Page	Français	Русский
0101	Whole bird		Volaille entière	Тушка
0102	Whole bird without giblets		Volaille entière sans abats	Тушка без потрохов
0401	Back half		Moitié postérieure	Задняя полутушка
0402	Back half without tail		Moitié postérieure sans croupion	Задняя полутушка без гузки
0601	Bone-in whole breast with back, ribs and wings (front half)		Poitrine entière non désossée avec dos, côtes et ailes (moitié antérieure)	Цельная грудка, необваленная, со спинкой, ребрами и крыльями (передняя полутушка)
0602	Bone-in whole breast with back, ribs and first segment wings		Poitrine entière non désossée avec dos, côtes et première section des ailes	Цельная грудка, необваленная, со спинкой, ребрами и плечевой частью крыльев
0603	Bone-in whole breast with back, ribs and boneless first segment wing meat		Poitrine entière non désossée avec dos, côtes et première section des ailes désossée	Цельная грудка, необваленная, со спинкой, ребрами и обваленным мясом плечевой части крыльев
0604	Bone-in whole breast with back and ribs		Poitrine entière non désossée avec dos et côtes	Цельная грудка, необваленная, со спинкой и ребрами
0611	Bone-in whole breast without back, with ribs and wings		Poitrine entière non désossée sans dos, avec côtes et ailes	Цельная грудка, необваленная, без спинки с ребрами и крыльями
0612	Bone-in whole breast without back, with ribs and first segment wings		Poitrine entière non désossée sans dos, avec côtes et première section des ailes	Цельная грудка, необваленная, без спинки с ребрами и плечевой частью крыльев
0613	Bone-in whole breast without back, with ribs and boneless first segment wing meat		Poitrine entière non désossée sans dos, avec côtes et première section des ailes désossée	Цельная грудка, необваленная, без спинки с ребрами и обваленным мясом плечевой части крыльев
0614	Bone-in whole breast without back, with ribs		Poitrine entière non désossée sans dos, avec côtes	Цельная грудка, необваленная, без спинки с ребрами
0615	Whole breast without back or ribs, with tenderloins		Poitrine entière sans dos ni côtes, avec filets	Цельная грудка без спинки или ребер с мясистой частью
0616	Boneless whole breast without back, ribs or tenderloins		Poitrine entière désossée sans dos ni côtes ni filets	Цельная грудка, обваленная, без спинки, ребер или мясистой части
0617	Whole breast		Poitrine entière	Цельная грудка
0618	Double fillet with skin		Filet papillon	Филе горизонтальной разделки
0701	Bone-in split breast with back portion, ribs, and wing		Demi-poitrine non désossée avec partie de dos, côtes et aile	Половина грудки, необваленная, с прилегающей частью спинки, ребрами и крылом

Item	English	Page	Français	Русский
0702	Bone-in split breast with back portion, ribs and first segment wing		Demi-poitrine non désossée avec partie de dos, côtes et première section de l'aile	Половина грудки, необваленная, с прилегающей частью спинки, ребрами и плечевой частью крыла
0703	Bone-in split breast with back portion, ribs and boneless first segment wing		Demi-poitrine non désossée avec partie de dos, côtes et première section de l'aile désossée	Половина грудки, необваленная, с прилегающей частью спинки, ребрами и обваленной плечевой частью крыла
0704	Bone-in split breast with back portion and ribs		Demi-poitrine non désossée avec partie de dos et côtes	Половина грудки, необваленная, с прилегающей частью спинки и ребрами
0705	Bone-in split breast with back portion, without ribs		Demi-poitrine non désossée avec partie de dos, sans côtes	Половина грудки, необваленная, с прилегающей частью спинки без ребер
0711	Boneless split breast without back portion or rib meat, with tenderloin		Demi-poitrine désossée sans partie de dos ni viande de côtes, avec filet	Половинка грудки, обваленная, без прилегающей части спинки или реберного мяса с мясистой частью
0712	Boneless split breast without back portion or rib meat, without tenderloin		Demi-poitrine désossée sans partie de dos ni viande de côtes, ni filet	Половина грудки, обваленная, без прилегающей части спинки или реберного мяса и без мясистой части
0801	Tenderloin with tendon		Filet avec tendon entier	Мясистая часть нежилованная
0802	Tenderloin with tendon clipped		Filet avec tendon sectionné	Мясистая часть частично жилованная
0803	Tenderloin with tendon removed		Filet avec tendon enlevé	Мясистую часть жилованную
0901	Leg quarter		Quart cuisse	Окорочек
0902	Leg quarter without tail		Quart cuisse sans croupion	Окорочек без гузки
1001	Whole leg		Cuisse entière	Цельная ножка
1101	Untrimmed thigh		Haut de cuisse non paré	Бедро
1102	Bone-in thigh with back portion		Haut de cuisse non désossé avec partie de dos	Бедро, необваленное, с прилегающей частью спинки
1103	Trimmed thigh		Haut de cuisse paré	Бедро обезжиренное
1201	Bone-in drumstick		Pilon non désossé	Голяшка
1203	Boneless drumstick with tendon partially removed		Pilon désossé avec tendon partiellement enlevé	Голяшка, обваленная, частично жилованная
1204	Boneless drumstick with tendon removed		Pilon désossé avec tendon enlevé	Голяшка, обваленная, жилованная
1301	Whole wing		Aile entière	Крыло цельное
1302	First and second segment wing		Première et deuxième sections d'aile	Соединенные плечевая и локтевая части крыла
1303	Second and third segment wing		Deuxième et troisième sections d'aile	Соединенные локтевая и тонкая части крыла
1304	Wing drummette		Première section d'aile	Плечевая часть крыла
1305	Second segment wing		Deuxième section d'aile	Локтевая часть крыла
1306	Third segment wing		Troisième section d'aile	Тонкая часть крыла
1307	First and second segment wings		Assortiment de premières et deuxièmes sections d'ailes	Плечевые и локтевые части крыла, разрезанные

Item	English	Page	Français	Русский
1501	Tails		Croupion	Гузка
1601	Neck		Cou	Шейка
1901	Processed gizzards		Gésiers préparés	Мускульные желудки обработанные
1902	Butterfly-cut gizzards		Gésiers, coupe en papillon	Мускульные желудки в горизонтальной разделке
1903	Partially processed gizzards		Gésiers partiellement préparés	Мускульные желудки частично обработанные
2001	Livers		Foies	Печенка
2101	Hearts, cap-off		Cœurs, sans «coiffe»	Сердце, без вершины
2102	Hearts, cap-on		Cœurs, avec «coiffe»	Сердце, с вершиной
2201	Testes		Testicules	Семенники
2301	Breast skin		Peau de poitrine	Кожа грудки
2302	Thigh/leg skin		Peau de hauts de cuisse/cuisse	Кожа бедра/ножек
2303	Body skin		Peau de corps	Кожа тушки
2304	Breast skin (pattern)		Peau de poitrine (Pattern)	Кожа грудки машинной нарезки
2305	Defatted pattern breast skin		Peau de poitrine (Pattern) dégraissée	Кожа грудки обезжиренная машинной нарезки
2306	Neck skin		Peau de cou	Кожа шейки
2401	Abdominal (leaf) fat		Graisse abdominale	Брюшной жир (почечный жир)
4001	2-product combinations		Combinaison de deux produits	Набор из двух продуктов
4002	3-product combinations		Combinaison de trois produits	Набор из трех продуктов
4003	4-product combinations		Combinaison de quatre produits	Набор из четырех продуктов
6001	White turkey trimmings		Parures de viande blanche de dinde	Обрезь белой индюшатины
6002	Breast trimmings		Parures de poitrine	Обрезь мяса грудки
6003	Wing trimmings		Parures d'aile	Обрезь мяса крыльев
6004	Dark trimmings		Parures de viande rouge de dinde	Обрезь темной индюшатины
6005	Thigh trimmings		Parures de haut de cuisse	Обрезь мяса бедра
6006	Drumstick trimmings		Parures de pilon	Обрезь мяса голяшки
6011	Scapula meat		Viande d'omoplate	Мясо лопаточной кости
6012	Ilium meat (oyster)		Sot-l'y-laisse	Мясо подвздошной кости (задней части спинки)
6015	Intestines (chitterlings)		Intestins (boyaux)	Кишки (требуха)
6021	Tendons (straps)		Tendons	Сухожилия

5.2 Turkey skeletal diagram explanation

Two of the three skeletal diagrams of a whole turkey shown below are used to illustrate the composition of each poultry product. These three diagrams show the major bones of the turkey in dorsal or back view (in blue), ventral or breast view (in orange), and lateral or side view (in yellow). The shaded areas of views for the particular product represents the portion and muscles of the turkey included in that product.



5.3 Turkey meat parts

0101 WHOLE BIRD

A "whole bird" consists of an intact carcase with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as separate parts.

0102 WHOLE BIRD WITHOUT GIBLETS

A "whole bird without giblets" consists of an intact carcase with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present.

0401 BACK HALF

A "back half" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail.

0402 BACK HALF WITHOUT TAIL

A "back half without tail" is produced by cutting a whole bird without giblets (0102)

perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half without tail consists of both legs with the adjoining portion of the back and adjacent abdominal fat.

0601 BONE-IN WHOLE BREAST WITH BACK, RIBS AND WINGS (FRONT HALF)

A "bone-in whole breast with back, ribs, and wings" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The neck skin is removed. The bone-in whole breast with back, ribs, and wings consists of a full breast with the adjacent back portion and both wings attached.

0602 BONE-IN WHOLE BREAST WITH BACK, RIBS AND FIRST SEGMENT WINGS

A "bone-in whole breast with back, ribs, and first segment wings" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The wings are cut between the first and second segment joints leaving the first segment wings attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast with back, ribs, and first segment wings consists of a full breast with the adjacent back portion and both first segment wings attached.

0603 BONE-IN WHOLE BREAST WITH BACK, RIBS AND BONELESS FIRST SEGMENT WING MEAT

A "bone-in whole breast with back, ribs, and boneless first segment wing meat" is produced from a bone-in whole breast with back, ribs, and first segment wings (0602), and removing the bones from the first segment wings (humerus). The neck skin is removed. The bone-in whole breast with back, ribs, and boneless first segment wing meat consists of a full breast with the adjacent back portion and the boneless first segment wing meat is attached.

0604 BONE-IN WHOLE BREAST WITH BACK AND RIBS

A "bone-in whole breast with back and ribs" is produced from a bone-in whole breast with back, ribs, and wings (0601), and removing the wings. The neck skin is removed. The bone-in whole breast with back and ribs consists of a full breast with the adjacent back portion and the ribs are attached.

0611 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND WINGS

A "bone-in whole breast without back, with ribs and wings" is produced from a bone-in whole breast with back, ribs, and wings (0601) and separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The bone-in whole breast without back, with ribs and wings consists of the entire breast without the back and the ribs and wings are attached.

0612 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND FIRST SEGMENT WINGS

A "bone-in whole breast without back, with ribs and first segment wings" is produced from a bone-in whole breast without back, with ribs and wings (0611) and cutting the wings between the first and second joints leaving the first wing segment attached. The second segment wing, third segment wing, and neck skin are removed. The bone-in whole breast without back, with ribs and first segment wings consists of the entire breast without the back and the ribs and both first segment wings are attached.

0613 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND BONELESS FIRST SEGMENT WING MEAT

A "bone-in whole breast without back, with ribs and boneless first segment wing meat" is produced from bone-in whole breast without back, with ribs and first segment wings (0612) and removing the bone from the first wing segment (humerus). The neck skin is removed. The bone-in whole breast without back, with ribs and boneless first segment wings consists of the entire breast without the back and the ribs and boneless first segment wing meat are attached.

0614 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS

A "bone-in whole breast without back, with ribs" is produced from a bone-in whole breast without back, with ribs and wings (0611), and removing the wings. The neck skin is removed. The bone-in whole breast without back, with ribs consists of the entire breast without the back and the ribs and tenderloins (*pectoralis minor*) are attached.

0615 WHOLE BREAST WITHOUT BACK OR RIBS, WITH TENDERLOINS

A "whole breast without back or ribs, with tenderloins" is produced from a bone-in whole breast without back, with ribs and wings (0611), and removing the ribs and wings. The bones (as applicable) and neck skin are removed. The whole breast without back or ribs, with tenderloins consists of an entire breast without the back, ribs or wings and the tenderloins (*pectoralis minor*) are attached.

0616 BONELESS WHOLE BREAST WITHOUT BACK, RIBS, OR TENDERLOINS

A "boneless whole breast without back, ribs, or tenderloins" is produced from a bone-in whole breast without back, with ribs and wings (0611), and removing the wings. The bones, tenderloins (*pectoralis minor*), and neck skin are removed. The boneless whole breast without back, ribs, or tenderloins consists of intact boneless breast meat.

0617 WHOLE BREAST

A "Whole breast", corresponds to breast fillets with bone, including the wishbone and ribs, and skin. Can be presented whole or cut in half.

0618 DOUBLE FILLET WITH SKIN

A “Filet papillon” or double fillet with skin corresponds to two whole fillets with skin attached.

0701 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS AND WING

A “bone-in split breast with back portion, ribs and wing” is produced by cutting a bone-in whole breast with back, ribs, and wings (0601) into two approximately equal portions along the centre of the sternum. The bone-in split breast with back, ribs, and wing consists of one-half of a whole breast with the back, ribs, wing, tenderloin, and bones are attached.

0702 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS AND FIRST SEGMENT WING

A “bone-in split breast with back portion, ribs, and first segment wing” is produced by cutting a bone-in whole breast with back, ribs, and first segment wings (0602) into two approximately equal portions along the centre of the sternum. The bone-in split breast with back portion, ribs, and first segment wing consists of one-half of a bone-in whole breast with back portion and the ribs and first segment wing are attached.

0703 BONE-IN SPLIT BREAST WITH BACK PORTION, RIBS AND BONELESS FIRST SEGMENT WING

A “bone-in split breast with back portion, ribs and boneless first segment wing” is produced by cutting a bone-in whole breast with back, ribs, and boneless first segment wing (0603) into two approximately equal portions along the centre of the sternum. The bone-in split breast with back portion, ribs, and boneless first segment wing consists of one-half of a whole breast with back and the ribs and boneless first segment wing are attached.

0704 BONE-IN SPLIT BREAST WITH BACK PORTION AND RIBS

A “bone-in split breast with back portion and ribs” is produced by cutting a bone-in split breast with back, ribs, and wing (0701) and removing wing. The bone-in split breast with back portion and ribs consists of one-half of a whole breast with the back, and the ribs, tenderloin, and bones are attached.

0705 BONE-IN SPLIT BREAST WITH BACK PORTION, WITHOUT RIBS

A “bone-in split breast with back portion, without ribs” is produced by cutting a bone-in whole breast with back, ribs, and wings (0601) into two approximately equal portions along the centre of the sternum. The ribs and wings are removed. The bone-in split breast with back portion, without ribs consists of one-half of a bone-in whole breast with the back and the ribs are removed.

0711 BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITH TENDERLOIN

A "boneless split breast without back portion or rib meat, with tenderloin" is produced by cutting a bone-in whole breast without back, with ribs and wings (0611) into two approximately equal portions along the centre of the sternum and removing the ribs, wings, and bones. The boneless split breast without back portion or rib meat, with tenderloin consists of one-half of a boneless whole breast without back or rib meat and the tenderloin is attached.

0712 BONELESS SPLIT BREAST WITHOUT BACK PORTION OR RIB MEAT, WITHOUT TENDERLOIN

A "boneless split breast without back portion or rib meat, without tenderloin" is produced by cutting a bone-in whole breast without back, with ribs and wings (0611) into two approximately equal portions along the centre of the sternum and removing the ribs, wings, bones, and tenderloin. The boneless split breast without back portion, tenderloin or rib meat consists of one-half of a whole breast without back, tenderloin or rib meat.

0801 TENDERLOIN WITH TENDON (INNER FILLET)

A "tenderloin" is produced by separating the inner pectoral muscle from the breast and the sternum. The tenderloin consists of a single intact muscle with the embedded tendon.

0802 TENDERLOIN WITH TENDON CLIPPED (CLIPPED TENDERLOIN, INNER FILLET)

A "tenderloin with tendon clipped" is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The tenderloin with tendon clipped consists of a single intact muscle.

0803 TENDERLOIN WITH TENDON REMOVED (DESTRAPPED TENDER, INNER FILLET)

A "tenderloin with tendon removed" is produced by separating the inner pectoral muscle from the breast and the sternum. The tendon is removed. The tenderloin with tendon removed consists of a single intact muscle.

0901 LEG QUARTER

A "leg quarter" is produced by cutting a back half (0401) along the centre of the backbone into two approximately equal parts. The leg quarter consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, abdominal fat and tail.

0902 LEG QUARTER WITHOUT TAIL

A "leg quarter without tail" is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts. The leg quarter without tail consists

of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, and abdominal fat.

1001 WHOLE LEG

A "whole leg" is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick attached.

1101 UNTRIMMED THIGH

An "untrimmed thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick and patella are removed. The untrimmed thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present.

1102 BONE-IN THIGH WITH BACK PORTION

A "bone-in thigh with back portion" is produced by cutting a leg quarter (0901) at the joint between the tibia and the femur. The drumstick, patella, and abdominal fat are removed. The bone-in thigh with back portion consists of the thigh, attached back portion, and associated fat. The tail and meat adjacent to the ilium (oyster meat) may or may not be present.

1103 TRIMMED THIGH

A "trimmed thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, and nearly all-visible fat are removed. The trimmed thigh consists of the thigh. The meat adjacent to the ilium (oyster meat) may or may not be present.

1201 BONE-IN DRUMSTICK

A "bone-in drumstick" is produced by cutting a whole leg (1001) through the joint between the tibia and femur. The thigh is removed. The drumstick consists of the drumstick and patella.

1203 BONELESS DRUMSTICK WITH TENDON PARTIALLY REMOVED

A "boneless drumstick meat with tendon partially removed" is produced by cutting a whole leg (1001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon partially removed consists of the drumstick meat with a portion of the tendon attached.

1204 BONELESS DRUMSTICK WITH TENDON REMOVED

A "boneless drumstick meat with tendon removed" is produced by cutting a whole leg (1001) through the joint between the tibia and femur. The thigh, bones, and tendon are removed. The boneless drumstick meat with tendon removed consists of the drumstick meat.

1301 WHOLE WING

A "whole wing with or without tip" is produced by cutting the wing from a whole bird without giblets (0102) at the joint between the humerus and the backbone. The whole wing consists of the first segment (drummette) containing the humerus that attaches the wing to the body, and second segment containing the ulna and radius. The third segment (tip) containing the metacarpals and phalanges may or may not be present.

1302 FIRST AND SECOND SEGMENT WING

A "first and second segment wing" is produced by cutting a whole wing (1301) between the second and third wing segment. The third segment (tip) is removed. The first and second segment wing consists of the segment containing the humerus that attaches the wing to the body (drummette), and the segment containing the ulna and radius attached.

1303 SECOND AND THIRD SEGMENT WING

A "second and third segment wing" is produced by cutting a whole wing (1301) between the first and second wing segment. The first segment (drummette) is removed. The second and third segment wing consists of the segment containing the ulna and radius (flat), and the segment containing the metacarpals and phalanges (tip).

1304 FIRST SEGMENT WING (WING DRUMMETTE)

A "first segment wing" is produced by cutting a whole wing (1301) between the first and second segments. The second and third segments are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.

1305 SECOND SEGMENT WING (MID-JOINT)

A "second segment wing" is produced by cutting a whole wing (1301) between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.

1306 THIRD SEGMENT WING (WING TIP)

A "third segment wing" is produced by cutting a whole wing (1301) between the second and third segments. The first and second segments are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.

1307 FIRST AND SECOND SEGMENT WINGS

"First and second segment wings" is produced by cutting a whole wing (1301) between the second and third segments. The third segment (tip) is removed. The joint between the first and second segments is then cut to separate the first and second segments. First and second segment wings consists of approximate equal numbers of first and second segments packaged together.

1501 TAILS

A "tail without an oil gland" is produced by cutting the carcase between the joint connecting the vertebrae (back bones) and the coccygeal vertebra (tail bones). The carcase and oil gland are removed. The tail without oil gland consists of the tail bones with attached meat and skin.

1601 NECK

The "neck" is produced by cutting the neck from the carcase at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and skin.

1901 PROCESSED GIZZARDS

The "gizzard" is removed from a carcase body cavity. Gizzards are cut by hand to process by removing the inner lining and contents. Fat and other adhering organs are removed. The hand-processed, butterfly-cut gizzard consists of an irregularly shaped portion of the enlarged muscular portion of the digestive canal.

1902 BUTTERFLY-CUT GIZZARDS

The "gizzard" is removed from a carcase body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The mechanically processed, butterfly-cut gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.

1903 PARTIALLY PROCESSED GIZZARDS

The "gizzard" is removed from a carcase body cavity. Portions of the inner lining and contents, fat, or other adhering organs may remain within or attached to the gizzard. The partially processed gizzard consists of an irregularly shaped muscle or pieces of the enlarged muscular portion of the digestive canal.

2001 LIVERS

The "liver" is removed from a carcase body cavity. The bile sac (gall bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.

2101 HEARTS, CAP-OFF

The "heart" is removed from a carcase body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap are removed. The cap-off heart consists of a muscular organ that circulates blood.

2102 HEARTS, CAP-ON

The "heart" is removed from a carcase body cavity. Fat attached to the heart and the pericardial sac are removed. The cap-on heart consists of a muscular organ that circulates blood.

2201 TESTES

"Testes" are removed from a carcase body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male turkey reproductive organs.

2301 BREAST SKIN

"Breast skin" consists of the exterior layer of tissue that encloses the breast area of a carcase, whole breast, or split breast. The neck skin is not present.

2302 THIGH/LEG SKIN

"Thigh/leg skin" consists of the exterior layer of tissue that encloses the thigh or leg area of a carcase, back half, or leg.

2303 BODY SKIN

"Body skin" consists of the exterior layer of tissue that encloses the entire carcase, excluding the neck area.

2304 BREAST SKIN (PATTERN)

"Pattern breast skin" consists of the exterior layer of tissue that encloses the breast area of a carcase, whole breast, or split breast. The neck skin is not present.

2305 DEFATTED PATTERN BREAST SKIN

"Defatted pattern breast skin" consists of the exterior layer of tissue that encloses the breast area of a carcase, whole breast, or split breast. Nearly all-visible fat is removed. The neck skin is not present.

2306 NECK SKIN

"Neck skin" consists of the exterior layer of tissue that encloses the neck area of a carcase.

2401 ABDOMINAL (LEAF) FAT

"Abdominal (leaf) fat" consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

4001 2-PRODUCT COMBINATIONS

A "two-product combination" consists of two turkey parts (e.g. drumsticks and thighs) or products (e.g. gizzards and livers) that are packaged together or packed in the same package or

shipping container.

4002 3-PRODUCT COMBINATIONS

A "three-product combination" consists of three turkey parts (e.g. drumsticks, thighs, and wings) or products (e.g. necks, gizzards, and livers) that are packaged together or packed in the same package or shipping container.

4003 4-PRODUCT COMBINATIONS

A "four-product combination" consists of four turkey parts (e.g. breast, drumsticks, thighs, and wings) or products (e.g. necks, gizzards, livers, and hearts) that are packaged together or packed in the same package or shipping container.

6001 WHITE TURKEY TRIMMINGS

"White turkey trimmings" are produced by removing small portions of white turkey meat from the breast, wing, tenderloin, and/or scapula of carcases or parts. The bones are removed. The white turkey trimming consists of random size pieces of boneless white meat.

6002 BREAST TRIMMINGS

"Breast trimmings" are produced by removing small portions of breast meat from breasts from carcases or parts. The bones are removed. The breast trimming consists of random size pieces of boneless breast meat.

6003 WING TRIMMINGS

"Wing trimmings" are produced by removing small portions of wing meat from wings from carcases or parts. The bones are removed. The wing trimming consists of random size pieces of boneless wing meat.

6004 DARK TRIMMINGS

"Dark trimmings" are produced by removing small portions of dark turkey meat from the legs, thighs, and/or drumsticks of carcases or parts. The bones are removed. The dark turkey trimming consists of random size pieces of boneless dark meat.

6005 THIGH TRIMMINGS

"Thigh trimmings" are produced by removing small portions of thigh meat from thighs from carcases or parts. The bones are removed. The thigh trimming consists of random size pieces of boneless thigh meat.

6006 DRUMSTICK TRIMMINGS

"Drumstick trimmings" are produced by removing small portions of drumstick meat from

drumsticks from carcases or parts. The bones are removed. The drumstick trimming consists of random size pieces of boneless drumstick meat.

6011 SCAPULA MEAT

"Scapula meat" is produced by removing the meat attached to the scapula bone (shoulder blade). No bones are present. The scapula meat consists of boneless white meat.

6012 ILIUM MEAT (OYSTER)

"Ilium meat" consists of the boneless dark meat adjacent to the ilium bone.

6015 INTESTINES (CHITTERLINGS)

The "intestines" are produced by removing the digestive tube from the carcase. The intestines consist of the alimentary canal, which extends from the stomach to the anus, and assists in digestion, food absorption, and waste removal.

6021 TENDONS

The "tendon" consists of soft elastic, band-like material embedded between the breast and the tenderloin. Small pieces of meat may be attached.

ANNEX I. ADDRESSES

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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.

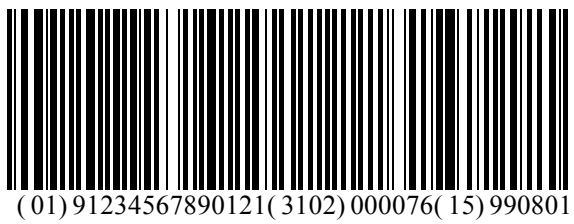
2. Use of the UNECE code in the GS1 System

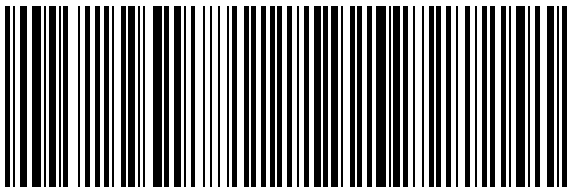
GS1 uses Application Identifiers as prefixes to identify the meaning and format of the data that follow it. It is an open standard, which can be used and understood by all companies in the international supply chain, regardless of the company that originally issued the codes.

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).

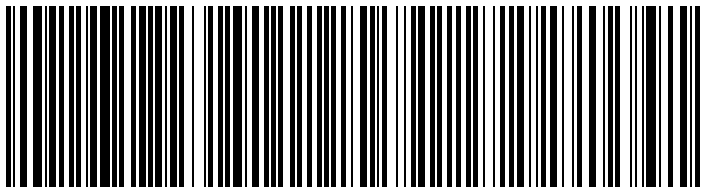
Example 1:





(01) Global Trade Item Number (GTIN)
(3102) Net weight, kilograms
(15) Use-by date
(7002) UNECE standard 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 are to be included in the final document as in other meat standards]

(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 scanned, thus allowing for the automatic update of commercial, logistics and administrative processes.

[picture]

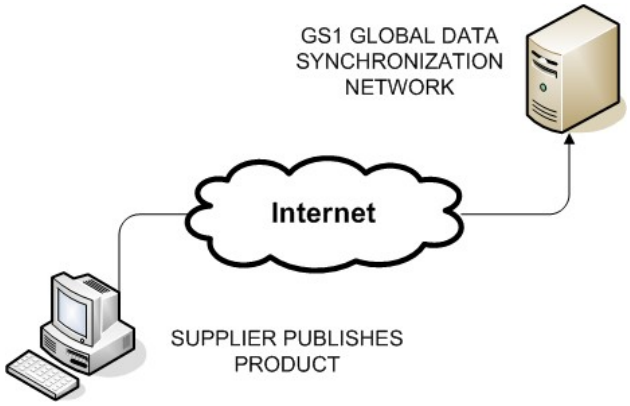
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.

[picture]

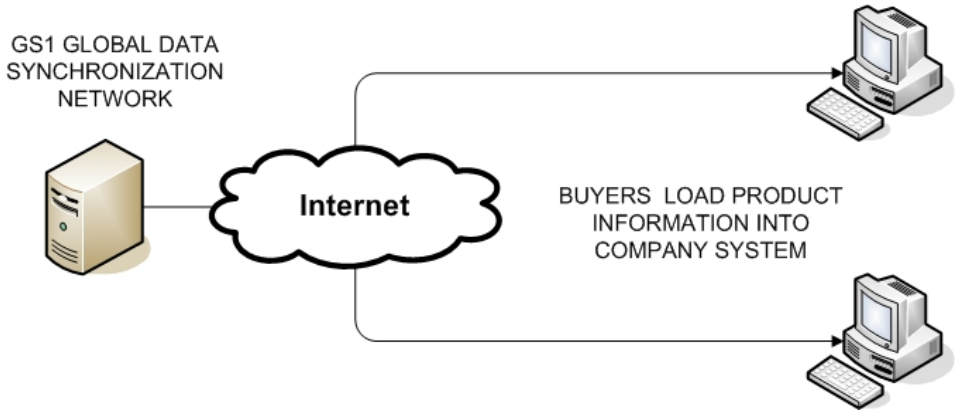
Example 3:

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

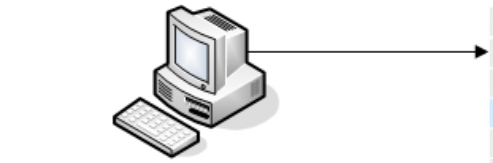
(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN Meat Cut attribute.



(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.



BUYERS IDENTIFY PRODUCTS BY INFORMATION IN COMPANY SYSTEM

GTIN	PRODUCT INFORMATION	
112270123456	BACK HALF	0401
112270123457	LEG QUARTER	0901
998870123001	TRIMMED THIGH	1103
998870123017	WHOLE BIRD	0101
998870123560	WHOLE BREAST	0617
776670678444	WHOLE BREAST	0617
112270123458	WHOLE BIRD	0101
998870123334	BACK HALF	0401
776670678427	WHOLE BIRD	0101

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