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DRAFT NEW UNECE STANDARD FOR DUCK MEAT – CARCASES AND PARTS

Submitted by China[(*)]

The following draft proposal for a UNECE Standard for Duck Meat – Carcases and Parts has been prepared by China. The paper should serve to initiate the discussions to define a new standard for duck meat.

[(*)] The present document has been submitted after the official documentation deadline by the Trade and Timber Division due to resource constraints.

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UNECE STANDARD
DUCK MEAT - CARCASES AND PARTS

1. Introduction

1.1 UNECE standards for meat products

The purpose of UNECE standards for meat products is to facilitate trade by recommending an international language for use between buyer and seller. The language describes meat items commonly traded internationally and defines a coding system for communication and electronic trade. As the texts will be updated regularly, meat industry members who believe that additional items are needed or that existing items are inaccurate or no longer being traded are encouraged to contact the UNECE secretariat.

The text of this publication has been developed under the auspices of the UNECE Specialized Section on Standardization of Meat. It is part of a series of standards which UNECE has developed or is planning to develop.

The following table contains the species for which UNECE standards exist or are being developed and their code for use in the UNECE meat code (see section 4).

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

Annex I contains a description of the codification system, which includes 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
Duck	72

1.2 Scope

This Standard recommends an international language for raw (unprocessed) duck (*Anas and Cairina moschata*) carcases and parts (or cuts) marketed as fit for human consumption. Products with added ingredients or “duck preparations” are not included. It provides purchasers with a variety of options for meat handling, packing and conformity assessment that conform to good commercial practice for meat and meat products intended to be sold in international trade.

To market duck 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 that have the objective of maintaining the quality after dispatch and of providing guidance to Governments on certain aspects of food hygiene, labelling and other matters that fall outside the scope of this Standard. *Codex Alimentarius Commission Standards, Guidelines, and Codes of Practice* should be consulted as the international reference for health and sanitation requirements.

1.3 Application

Contractors are responsible for delivering products that comply with all contractual and specification requirements and are advised to set up a quality-control system designed to assure compliance.

For assurance that items comply with these detailed requirements, buyers may choose to use the services of an independent, unbiased third party to ensure product compliance with a purchaser's specified options. The Standard includes illustrative photographs of 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 XXX session (reference: ECE/TRADE/C/WP.7/XXX).

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 healthy animals slaughtered in establishments regularly operated under the applicable regulations pertaining to food safety and inspection.

Carcases and parts must be:

- Intact, taking into account the presentation
- Free from visible blood clots, or bone dust
- Free from any visible foreign matter (e.g. dirt, wood, plastic, metal particles[1]).

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

- Free of offensive odours and tastes
- Free of fecal contamination
- Free of improper bleeding
- Free of viscera, trachea, oesophagus, mature reproductive organs and lungs[2]
- Practically free of feathers and haemorrhaging[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 duck code (see section 4). The UNECE code for duck meat packing is described in section 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 on the product or packing description shall be agreed between buyer and seller and be documented appropriately.

3.2 Species

The species code for duck in data field 1 as defined in section 1.1 is 72.

3.3 Product/part

3.3.1 Product/part code

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

3.3.2 Bone

Duck 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

[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 is localized or widespread areas of irreversible surface dehydration indicated, in part or all, by changes from original colour (usually paler), and/or tactile properties (dry, spongy).

Bone code (data field 3a)	Category	Description
3	Boneless	Product has all bones removed
4 – 9	Codes not used	

3.3.3 Skin

Duck 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. Duck 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[5]) deep frozen without ice glazing, or individually (quick[5]) 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:

[5] Timelines and temperatures for individually (quick) deep frozen shall conform to relevant legislation of the importing country. Example: To meet the relevant European Union legislation (see Dir 89/108/EEC) the temperature shall be achieved at a minimum rate of 5 mm/hour.

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[6]	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 frozen[7]	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[5]) 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[5]) 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.

[6] The dry ice shall not be in direct contact with the product.
[7] This method of refrigeration shall only be used for short-term storage for retail.

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 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 Duck category

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

Category code (data field 5)	Category	Description
0	Not specified	No category specified
1	Very young ducks	Less than 4 weeks of age
2	Young ducks	Less than 9 weeks of age. For musk duck less than 12 weeks. Tip of sternum is flexible
3	Reserved ducks	Between 10 and 17 weeks of age. For musk duck between 13 and 23 weeks
4	Mature ducks	More than 18 weeks of age. For musk duck, more than 24 weeks of age
5	Egg-laying ducks	More than 21 weeks of age
6	Breeding male and female ducks	More than 26 weeks of age
7-8	Code not used	
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. In any case the production has to be in conformity with the regulations in force in the importing country. If no such regulation exists, the regulation of the exporting country shall be used.

Production system code (data field 6)	Category[8]	Description
0	Not specified	No system specified
1	Conventional	Ducks are raised in heated and either ventilated or open-sided growing houses
2	Free-range	Ducks are raised in heated and either ventilated or open-sided growing houses with access to the outdoors
3	Pastured/pasture-raised	Ducks are raised outdoors utilizing movable enclosures located on grass after 3 weeks
4	Organic[9]	Production methods that conform to the legislation of the importing country concerning organic production
5 – 8	Codes not used	
9	Other	Any other production system agreed between buyer and seller

3.5.4 Feeding system

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

Feeding system code (data field 7)	Description
00	Not specified
01	Conventional
02– 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

[8] In order to indicate types of farming on the labeling, this should be conformed to relevant legislation of the importing country e.g.: European Union Regulation (EEC) No 1538/1991 for all categories except for organic for which Regulation (EC) No 1804/1999 applies (available at <eur-lex.europa.eu>).

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

Feeding system code (data field 7)	Description
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	Any other feeding system agreed between buyer and seller.

The definitions of the terms below have to be in conformity with the legislation of the importing country:

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 dosages.

3.5.5 Slaughter system

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

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. [10]

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 (additives)	Product chilled by cold air interspersed with fine water spray containing anti-microbial agents
7 – 8	Codes not used	
9	Other	Any other chilling system agreed between buyer and seller

3.5.7 Anti-microbial treatments

The following treatments may take place before and/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	

[10] Relevant methods can be found at the following sites: article 9 of the E.U. Regulation (EEC) 1538/91 (consolidated text available at: <http://eur-lex.europa.eu/>).

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[11]
2	Quality level 2	Product meets second quality level[11]
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 affixed to the marketing units of duck carcases and parts

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

3.7.1 Mandatory information

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

- 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

[11] 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.

- 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 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.

Duck or batch identification conformity assessment (duck/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	Duck/batch identification (duck/batch ID) conformity assessment
4	Quality and trade standard conformity assessment
5	Quality and duck /batch ID conformity assessment
6	Trade standard and duck/batch ID conformity assessment
7	Quality, trade standard, and duck/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 duck 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.

Primary packaging code (data field P2)	Category	Description
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: (a) have an impregnated and/or coated wax surface, or (b) 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

Secondary packing code (data field P5)	Category	*Description*
	returnable	by the 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) in kilograms

3.9.7 Duck meat packaging and packing coding format

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

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 duck meat

4.1 Definition of the code

The UNECE code for purchaser requirements for duck meat has 14 fields and 20 digits (2 digits not used) and is a combination of the codes defined in sections 3 and 5.

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 treatment	3.5.7	0 – 9
11	Quality	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 duck 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 duck 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 Duck Meat Code: **72010111624100311004**

No.	Name	Requirement	Value
1	Species	Duck	72
2	Product/part	Whole bird (with giblet pack)	0101
3a	Bone	Bone-in	1
3b	Skin	Skin-on	1
4	Refrigeration	Deep frozen	6
5	Category	Young ducks	2
6	Production system	Organic	4
7	Feeding system	Fish meal free	10
8	Slaughter system	Not specified	0
9	Chilling	Air chilled (no additives)	3
10	Anti-microbial treatments	Without any anti-microbial treatment	1
11	Quality	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	Chinese	French	Russian
0101	Whole bird (with giblet pack)		白条鸭（带内脏）		
0102	Whole bird without giblets		白条鸭（不带内脏）		
0103	Boneless whole bird without giblets and wings		去翅无骨白条鸭		
0104	Whole bird without giblets, with long-cut drumsticks (shank)		去爪白条鸭		
0105	Whole bird without giblets, with half neck		半脖白条鸭		
0106	Whole bird without giblets, with whole neck		全脖白条鸭		
0107	Whole bird without giblets, with head		带头白条鸭		
0108	Whole bird without giblets, with head and feet		带头带爪白条鸭		
0201	Two-piece cut-up (split bird)		半片鸭		
0202	Four-piece cut-up (quartered bird)		四分体		
0203	Six-piece cut-up		六分体		
0204	Eight-piece cut-up		八分体		
0301	Front half		前二分体		
0302	Front half without wings (whole breast with back)		去翅前二分体		
0401	Back half (saddle)		后二分体		
0402	Back half without tail (saddle)		去尾后二分体		
0501	Breast quarter		前四分体		
0502	Split breast with back portion		去翅前四分体		
0601	Whole breast without back, with ribs and tenderloins		带肋鸭全胸		
0602	Whole breast without back or ribs, with tenderloins		去背去肋鸭全胸		
0603	Bone-in whole breast without back, with ribs and wings		去背带肋带翅鸭全胸		
0604	Bone-in whole breast without back, with ribs and first segment wings		去背带肋带翅根鸭全胸		
0605	Bone-in whole breast without back, with ribs and boneless first segment wing meat		去背带肋带翅根肉鸭全胸		

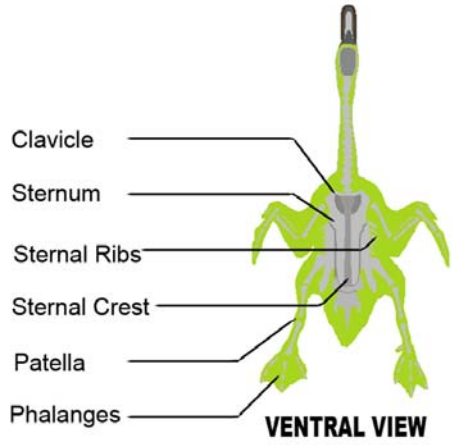
Item	English	Page	Chinese	French	Russian
0606	Bone-in whole breast with back, ribs and first segment wings		带背带肋带翅根鸭全胸		
0607	Bone-in whole breast with back, ribs and boneless first segment wing meat		带背带肋带翅根肉鸭全胸		
0608	Boneless whole breast without back, ribs, or tenderloins		去背鸭大胸肉		
0609	Whole breast		全胸		
0701	Bone-in split breast with back portion, ribs and first segment wing		带背带肋带翅根鸭半胸		
0702	Bone-in split breast with back portion, ribs and boneless first segment wing		带背带肋带翅根肉鸭半胸		
0703	Bone-in split breast with back and ribs		带背带肋骨鸭半胸		
0704	Bone-in split breast without back, with ribs and wing		去背带肋带翅鸭半胸		
0705	Bone-in split breast with back, without ribs and wing		带背去肋去翅鸭半胸		
0706	Boneless split breast without back or rib meat		去背去肋鸭半胸		
0707	Boneless split breast with skin and thigh		带大腿大胸肉		
0801	Tenderloin (inner fillet, tender, small fillet) with tendon		小胸		
0802	Tenderloin (inner fillet, tender, small fillet) with tendon tip off		精修小胸		
0901	Leg with back portion (leg quarter)		后四分体		
0902	Leg with back portion, without tail (leg quarter without tail)		去尾后四分体		
0903	Leg with back portion, without tail and abdominal fat (leg quarter without tail and abdominal fat)		去尾去腹脂后四分体		
0904	Long-cut drumstick and thigh portion with back (long-cut drum and thigh portion)		长切小腿和大腿		
1001	Whole leg (short-cut leg)		全腿（短切腿）		
1002	Whole leg with abdominal fat (half saddle without back)		带腹脂全腿		
1003	Whole leg, long-cut (long-cut leg)		长切全腿		
1101	Thigh		大腿		
1102	Bone-in thigh with back portion (thigh quarter)		带背大腿		
1103	Trimmed thigh		精修大腿		

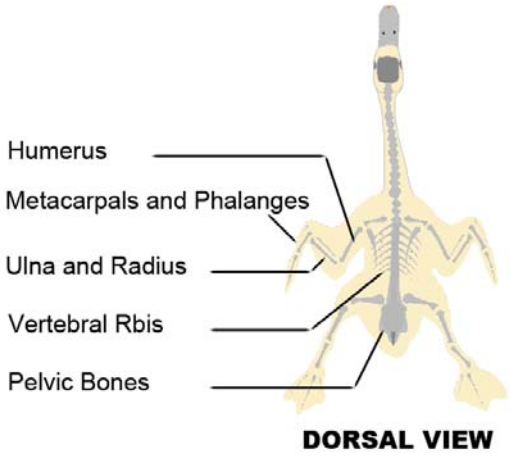
Item	English	Page	Chinese	French	Russian
1104	Boneless thigh, squared		方切无骨大腿肉		
1201	Drumstick (drum)		小腿（琵琶腿）		
1202	Slant-cut drumstick (drum portion)		斜切琵琶腿		
1301	Whole wing		全翅		
1302	First and second segment wing (v-wing)		V形翅（第1和2节）		
1303	Second and third segment wing (2-joint wing, wing portion)		二节翅（第2和3节）		
1304	First segment wing (wing drummette)		翅根（第一节）		
1305	Second segment wing (wing flat, mid-joint)		翅中（第2节）		
1306	Third segment wing (wing tip, flipper)		翅尖（第3节）		
1307	First and second segment wings (disjointed wings)		二节翅（第1和2节分开）		
1401	Stripped lower back		背骨架		
1402	Lower back		后背		
1403	Upper back		前背		
1404	Whole back		全背		
1501	Tail		鸭尾		
1601	Neck		鸭脖		
1701	Head		鸭头		
1702	Head without tongue		去舌鸭头		
1703	Head with half-neck		半脖鸭头		
1704	Tongue		鸭舌		
1801	Processed paws		去皮鸭掌		
1802	Processed feet		去皮鸭爪		
1803	Unprocessed paws		未去皮鸭掌		
1804	Unprocessed feet		未去皮鸭爪		
1901	Gizzards, processed		鸭肫		
1902	Gizzards, butterfly-cut		蝴蝶形鸭肫		
1903	Gizzards, V-style cut (v-style gizzards)		V形鸭肫		
2001	Liver		鸭肝		

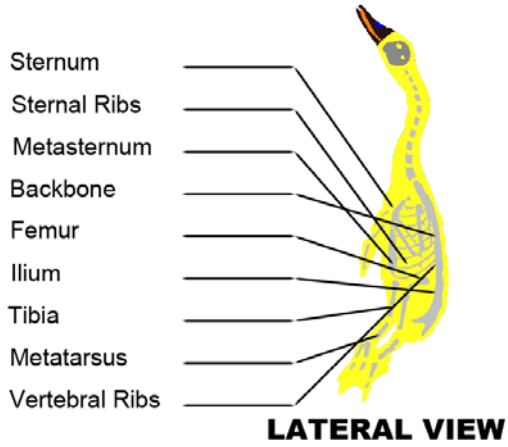
Item	English	Page	Chinese	French	Russian
2101	Hearts, cap-off		去冠鸭心		
2102	Hearts, cap-on		鸭心		
2201	Testes		睾丸		
2301	Breast skin		胸皮		
2302	Thigh/leg skin		腿皮		
2303	Body skin		鸭皮		
2304	Neck skin		颈皮		
2401	Abdominal fat (leaf fat)		腹脂		
2501	Cartilages		软骨		
3001	Two-product combinations (2-product combo)		2件套		
3002	Three-product combinations (3-product combo)		3件套		
3003	Four-product combinations (4-product combo)		4件套		
4001	Trimmings		碎肉		
4002	Breast trimmings		胸碎肉		
4003	Wing trimmings		翅碎肉		
4004	Thigh trimmings		大腿碎肉		
4005	Drumstick trimmings		小腿碎肉		
4006	Ilium meat (oyster)		牡蛎肉		
4007	Intestines (chitterlings)		鸭肠		
4008	Unprocessed blood		未处理的鸭血		
4009	Processed blood		经过处理的鸭血		

5.2 Duck skeletal diagram explanation

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



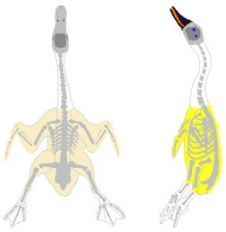


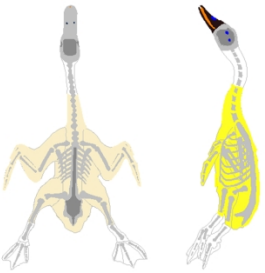


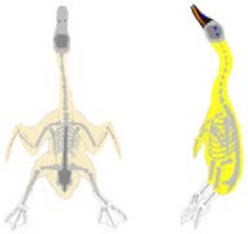
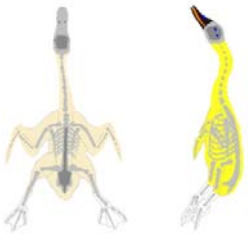
5.3 Duck meat parts

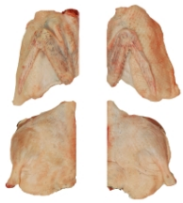
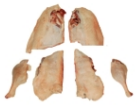
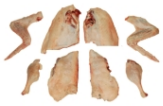
0101 WHOLE BIRD (WITH GIBLET PACK)

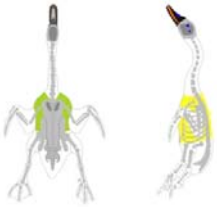
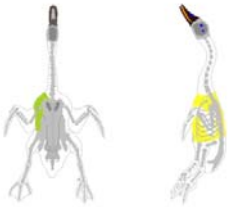
A "whole bird (with giblet pack)" consists of an intact carcase with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included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



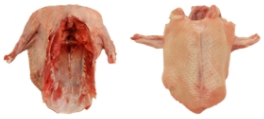
	**0102 WHOLE BIRD WITHOUT GIBLETS** A "whole bird without giblets" consists of an intact carcase with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and neck with skin, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.	
	**0103 BONELESS WHOLE BIRD WITHOUT GIBLETS AND WINGS** A "boneless whole bird without giblets and wings" consists of a carcase with the breast, thigh, and drumstick meat intact. The head and neck with skin, wings, feet, gizzard, heart and liver, oil gland and tail are removed.	
	**0104 WHOLE BIRD WITHOUT GIBLETS, WITH LONG-CUT DRUMSTICKS (SHANK)** A "whole bird without giblets, with long-cut drumstick" consists of an intact carcase with all parts, including the breast, thighs, long-cut drumsticks, wings, back and abdominal fat. The head and neck with skin, paws, gizzard, heart and liver are removed. The tail may or may not be present.	
	**0105 WHOLE BIRD WITHOUT GIBLETS, WITH HALF NECK** A "whole bird without giblets, with half neck" consists of an intact carcase with one half of the neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, one half of the neck, feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.	

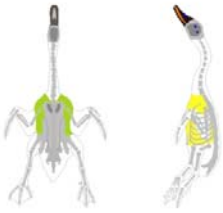
	**0106 WHOLE BIRD WITHOUT GIBLETS, WITH WHOLE NECK** A "whole bird without giblets, with whole neck" consists of an intact carcase with the neck attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The head, feet, gizzard, heart, and liver are removed. The oil gland and tail may or may not be present.	
	**0107 WHOLE BIRD WITHOUT GIBLETS, WITH HEAD** A "whole bird without giblets, with head" consists of an intact carcase with the head attached with all parts, including the breast, thighs, drumsticks, wings, back and abdominal fat. The feet, gizzard, heart and liver are removed. The oil gland and tail may or may not be present.	
	**0108 WHOLE BIRD WITHOUT GIBLETS, WITH HEAD AND FEET** A "whole bird without giblets with head and feet" consists of an intact carcase with the head and feet attached. All parts, including the breast, thighs, drumsticks, wings, back and abdominal fat are also attached. The gizzard, heart and liver are removed. The oil gland and tail may or may not be present.	
	**0201 TWO-PIECE CUT-UP (SPLIT BIRD)** A "2-piece cut-up duck" is produced by splitting a whole bird without giblets (0102) end to end through the back and breast to produce approximately equal left and right carcase halves. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.	

	**0202 FOUR-PIECE CUT-UP (QUARTERED BIRD)** A "4-piece cut-up duck" is produced by cutting a whole bird without giblets (0102) into 2 breast quarters with wings attached and 2 leg quarters. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.	
	**0203 SIX-PIECE CUT-UP** A "6-piece cut-up duck" is produced by cutting a whole bird without giblets (0102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion. The wings are removed. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.	
	**0204 EIGHT-PIECE CUT-UP** An "8-piece traditional cut-up duck" is produced by cutting a whole bird without giblets (0102) into 2 split breasts with back and rib portions, 2 drumsticks, 2 thighs with back portion, and 2 wings. The oil gland, tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.	
	**0301 FRONT HALF** A "front 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 front half consists of a full breast with the adjacent back portion and both wings attached.	

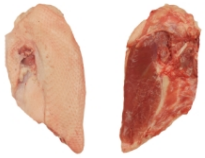
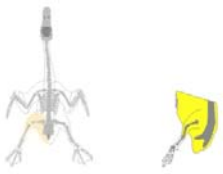
	**0302 FRONT HALF WITHOUT WINGS (WHOLE BREAST WITH BACK)** A "front half without wings" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.	
	**0401 BACK HALF (SADDLE)** 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. The oil gland may or may not be removed.	
	**0402 BACK HALF WITHOUT TAIL (SADDLE)** 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.	
	**0501 BREAST QUARTER** A "breast quarter" is produced by cutting a front half (0301) along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.	
	**0502 SPLIT BREAST WITH BACK PORTION** A "split breast with back portion" is produced by cutting a front half without wings (0302) along the sternum and back into two approximately equal portions. The split breast with back portion consists of half of a breast with a portion of the back attached.	

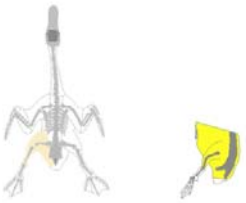
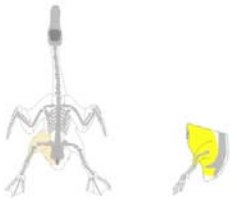
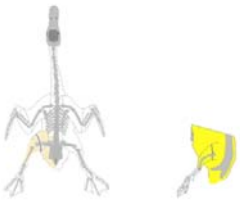
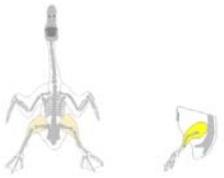
	**0601 WHOLE BREAST WITHOUT BACK, WITH RIBS AND TENDERLOINS** A "whole breast without back, with ribs and tenderloins" is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The whole breast with ribs and tenderloins consists of the entire breast with rib meat and tenderloins.	
	**0602 WHOLE BREAST WITHOUT BACK OR RIBS, WITH TENDERLOINS** A "whole breast without back or ribs, with tenderloins" is produced from a front half without wings (0302) by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, ribs 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, but the tenderloins (pectoralis minor) are attached.	
	**0603 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 front half (0301) by 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 whole breast with ribs and wings consists of the entire breast with ribs, tenderloins, and wings.	
	**0604 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 (0603) 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	

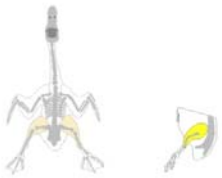
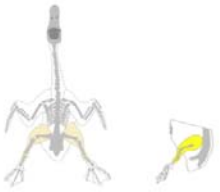
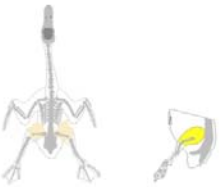
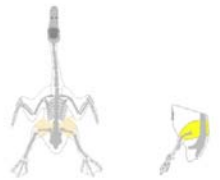
	whole breast without back, with ribs and first segment wings consists of the entire breast without the back and the ribs and both first segment wings are attached.	
	**0605 BONE-IN WHOLE BREAST WITHOUT BACK, WITH RIBS AND BONELESS FIRST SEGMENT WING MEAT** A "bone-in whole breast without back, with ribs and boneless first segment wing meat" is produced from a bone-in whole breast without back, with ribs and first segment wings (0604) 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.	
	**0606 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 from a front half (0301) by cutting the wings 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.	
	**0607 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 (0606) by 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.	

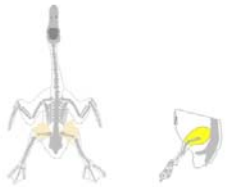
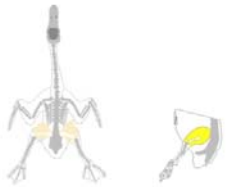
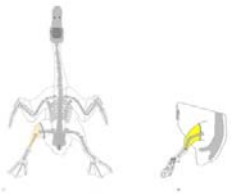
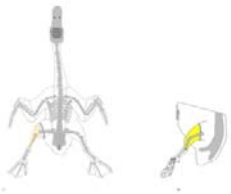
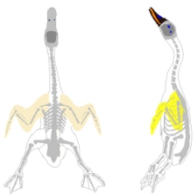
	**0608 BONELESS WHOLE BREAST WITHOUT BACK, RIBS, OR TENDERLOINS** A "boneless whole breast without back, ribs, or tenderloins" is produced from a bone-in whole breast without back, with ribs and wings (0603), and removing the wings. The bones, tenderloins (pectoralis minor), and neck skin are removed. The boneless whole breast without back, ribs, or tenderloins consists of intact boneless breast meat.	
	**0609 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.	
	**0701 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 from a breast quarter (0501) by cutting the wings between the first and second segment joints leaving the first segment wings attached. 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.	
	**0702 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 from bone-in split breast with back portion, ribs, and first segment wing (0701) by removing the bones from the first segment wings (humerus). 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.	

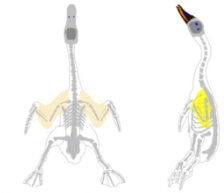
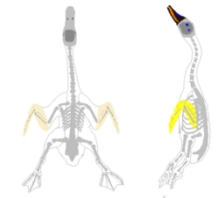
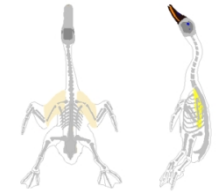
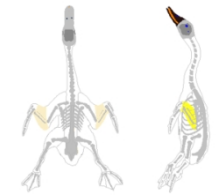
	**0703 BONE-IN SPLIT BREAST WITH BACK AND RIBS** A “bone-in split breast with back portion and ribs” is produced by cutting a front half without wings (0302) into two approximately equal portions along the centre of the sternum. The bone-in split breast with back portion and ribs consists of one half of a whole breast with the back, and the ribs, tenderloin, and bones are attached.	
	**0704 BONE-IN SPLIT BREAST WITHOUT BACK, WITH RIBS AND WING** A "bone-in split breast without back, with ribs and wing" is produced by cutting a bone-in whole breast without back with ribs and wings (0604) into two approximately equal portions along the centre of the sternum. A split breast with ribs and wing consists of one half of a whole breast with the attached rib meat, wing, tenderloin, and bones.	
	**0705 BONE-IN SPLIT BREAST WITH BACK, WITHOUT RIBS AND WINGS** A “bone-in split breast with back portion, without ribs and wings” is produced by cutting a front half (0301) 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.	

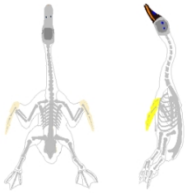
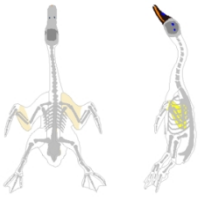
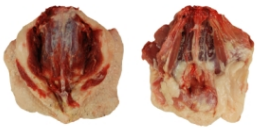
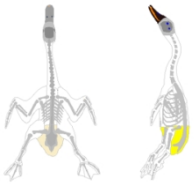
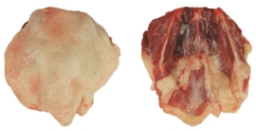
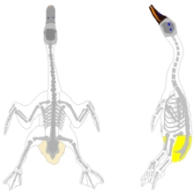
	**0706 BONELESS SPLIT BREAST WITHOUT BACK OR RIB MEAT** A "boneless split breast without back portion or rib meat" is produced by cutting a bone-in whole breast without back, with ribs and tenderloins (0601) into two approximately equal portions along the centre of the sternum. The rib meat and bones are removed. The boneless split breast without back portion or rib meat consists of one half of a boneless whole breast without back or rib meat. The tenderloin may or may not be present.	
	**0707 BONELESS SPLIT BREAST WITH SKIN AND THIGH** A "boneless split breast with skin and thigh" is produced from half carcase after removal from breast bones and ribs with adjoining pulpous tissue and dissection thigh at a joint of femoral and pelvic bones.	
	**0801 TENDERLOIN WITH TENDON (INNER FILLET, TENDER, SMALL FILLET)** A "tenderloin with tendon" 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 (INNER FILLET, TENDER, SMALL FILLET) WITH TENDON TIP OFF** A "tenderloin with tendon tip off" is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The inner fillet with tendon tip off consists of a single intact muscle.	
	**0901 LEG WITH BACK PORTION (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.	

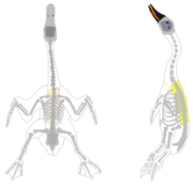
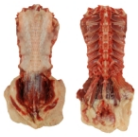
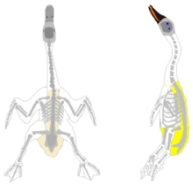
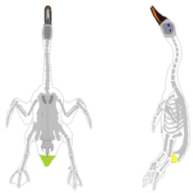
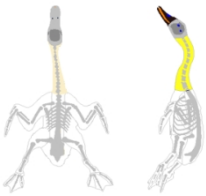
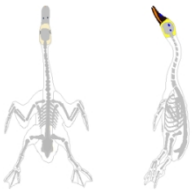
	**0902 LEG WITH BACK PORTION, WITHOUT TAIL (LEG QUARTER WITHOUT TAIL)** A "leg quarter without tail" is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts. The leg quarter without tail consists of an intact part that includes the drumstick, thigh with attached adjoining portion of the back, and abdominal fat.	
	**0903 LEG WITH BACK PORTION, WITHOUT TAIL AND ABDOMINAL FAT (LEG QUARTER WITHOUT TAIL AND ABDOMINAL FAT)** A "leg quarter without tail and abdominal fat" is produced by cutting a back half without tail (0402) along the centre of the backbone into two approximately equal parts and removing the abdominal fat. The leg quarter without tail and abdominal fat consists of an intact part that includes the drumstick and thigh with adjoining portion of the back.	
	**0904 LONG-CUT DRUMSTICK AND THIGH PORTION WITH BACK (LONG-CUT DRUM AND THIGH PORTION)** A "long–cut drumstick and thigh portion with back" is produced by cutting a leg quarter without tail (0902) through the thigh nearly parallel with the plane of the backbone just above the condoyle. The long–cut drumstick and thigh portion with back consists of two parts: a drumstick with a portion of the thigh attached and the remaining thigh with the back portion and abdominal fat attached.	
	**1001 WHOLE LEG (SHORT-CUT 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.	

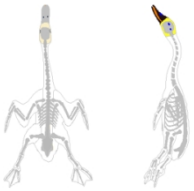
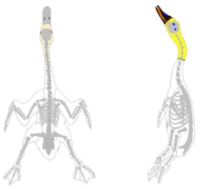
	**1002 WHOLE LEG WITH ABDOMINAL FAT (HALF SADDLE WITHOUT BACK)** A "whole leg with abdominal fat" is produced by separating a leg from a back half (0401) between the junction of the femur and pelvic bone and removing the back. The whole leg with abdominal fat consists of the drumstick and thigh with associated skin and abdominal fat.	
	**1003 WHOLE LEG, LONG-CUT (LONG-CUT LEG)** A "whole long-cut leg" is produced by cutting a whole bird without giblets, with long-cut drumsticks (0104) perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and then separating a leg between the junction of the femur and pelvic bone. The back and a portion of the foot just below the spur are removed. The long-cut leg consists of thigh, drumstick and a portion of the shank.	
	**1101 THIGH** A "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 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 (THIGH QUARTER)** 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.	
	**1104 BONELESS THIGH, SQUARED** A "boneless squared thigh" is produced by cutting a whole leg (1001) at the joint between the tibia and the femur. The drumstick, patella, femur bone, and meat adjacent to the ilium (oyster meat) are removed. The boneless squared thigh consists of the thigh meat cut to a squared appearance.	
	**1201 DRUMSTICK (DRUM)** A "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.	
	**1202 SLANT-CUT DRUMSTICK (DRUM PORTION)** A "slant-cut drumstick" is produced by cutting whole leg (1001) along the tibia of the drumstick and through the joint between the tibia and femur. The thigh and a portion of the meat on one side of the drumstick are removed. The slant-cut drumstick consists of a portion of the tibia, fibula, patella and associated muscles.	
	**1301 WHOLE WING** A "whole wing" 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, and the third segment (tip) containing the metacarpals and phalanges.	

	**1302 FIRST AND SECOND SEGMENT WING (V-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 (flat).	
	**1303 SECOND AND THIRD SEGMENT WING (2-JOINT WING, WING PORTION)** 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 (WING FLAT, 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, FLIPPER)** A "third segment wing" is produced by cutting a whole wing (1301) between the second and third segments. The first and second segments (drummette and flat) are removed. The third segment wing consists of the third segment containing the metacarpals and phalanges.	
	**1307 FIRST AND SECOND SEGMENT WINGS (DISJOINTED WINGS)** "First and second segment wings" are 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 consist of approximate equal numbers of first and second segments packaged together.	
	**1401 STRIPPED LOWER BACK** A "stripped lower back" is produced by cutting along the pelvic bones to separate the legs from the back half (0401). The stripped lower back consists of the lower backbone, ilium, and pelvic bones with most, if not all, of the meat and skin removed. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.	
	**1402 LOWER BACK** A "lower back" is produced by cutting a back half (0401) through the joint between the femur the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.	

	**1403 UPPER BACK** An "upper back" is produced by cutting a front half without wings (0302) along each side of the backbone to remove the breast and vertebral ribs. The upper back consists of the upper backbone (approximately 1.6 cm (5/8 inch) in width) with attached meat and skin.	
	**1404 WHOLE BACK** A "whole back" is produced by cutting a whole bird without giblets (0102) perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.	
	**1501 TAIL** 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** A "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/or skin.	
	**1701 HEAD** A "head" is produced by cutting the carcase at the upper neck and removing the carcase. The head consists of the skull bones and contents with attached beak, meat, and skin.	

	**1702 HEAD WITHOUT TONGUE** A "head without tongue" is produced from a head (1701) by removing the tongue. The head without tongue consists of the skull bones and contents with attached beak, meat and skin. The tongue is not attached.	
	**1703 HEAD WITH HALF-NECK** A "head with half-neck" is produced from a whole bird without giblets (0102) by cutting at the half of neck. The whole bird without giblets with half neck (0105) is removed. The head with half-neck consists of the skull bones, beak and a portion of neck with meat and skin. The tongue may or may not be attached.	
	**1704 TONGUE** A "tongue" consists of the tongue blade with the hyoid bones (less the stylohyoid). The larynx, three tracheal rings, lymph nodes, salivary glands, fat and associated fat on the lateral and ventral surface of the tongue must be trimmed.	
	**1801 PROCESSED PAWS** A "processed paw" is produced by cutting a carcase leg through the metatarsus approximately at the metatarsal spur. The nail sheaths, thin yellow epidermal skin covering the paw, and carcase are removed. A processed paw consists of a portion of the metatarsus and four digits (phalanges) with attached meat and skin.	
	**1802 PROCESSED FEET** A "processed foot" is produced by cutting a carcase leg at the joints between the metatarsus and the tibia. The carcase is removed. The nail sheaths and thin yellow epidermal skin covering the foot are removed. A processed foot consists of the metatarsus and four digits (phalanges) with attached meat and skin.	

	**1803 UNPROCESSED PAWS** An "unprocessed paw" is produced by cutting a carcase leg at the joint between the metatarsus approximately at the metatarsal spur. The carcase is removed. A paw consists of a portion of the metatarsus and four digits (phalanges), with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.
	**1804 UNPROCESSED FEET** An "unprocessed foot" is produced by cutting a carcase leg at the joint between the metatarsus and the tibia. The carcase is removed. A foot consists of the metatarsus and four digits (phalanges) with attached meat and skin. The nail sheaths and thin yellow epidermal skin covering the foot are not removed.
	**1901 GIZZARDS, PROCESSED** The "gizzard" is removed from a carcase body cavity. Gizzards are cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.
	**1902 GIZZARDS, BUTTERFLY-CUT** The "butterfly-cut gizzard" is removed from a carcase body cavity. Gizzards are cut open horizontally and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The butterfly-cut gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.
	**1903 GIZZARDS, V-STYLE CUT (V-STYLE GIZZARDS)** The "v-style cut gizzard" is removed from a carcase body cavity. Gizzards are cut open vertically and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one slightly irregularly shaped, muscular portion of the digestive canal.
	**2001 LIVER** 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 coloured organ with one or more lobes that is irregular in shape and size.

	**2101 HEARTS, CAP-OFF** The "cap-off 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 "cap-on 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 single muscular piece that circulates blood with associated heart tissue.
	**2201 TESTES** "Testes" are removed from a carcase body cavity. Testes consist of membrane-covered, bean-shaped bodies that are the male duck reproductive organs.
	**2301 BREAST SKIN** "Breast skin" consists of the exterior layer of tissue that encloses the breast area from 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 NECK SKIN** "Neck skin" consists of the exterior layer of tissue that encloses the neck area of a carcase.
	**2401 ABDOMINAL FAT (LEAF FAT)** "Abdominal fat" consists of a mass of adipose tissue located in the abdominal cavity adjacent to the pelvic bones.

	**2501 CARTILAGES** Cartilages include thoracic cartilage and patella cartilage.
	3001 TWO-PRODUCT COMBINATIONS (2-PRODUCT COMBO) A "two-product combination" consists of two duck 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. When placing an order, indicate in writing the product/part code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks per 1 thigh, or equal proportions (1:1) of gizzards and livers).
	3002 THREE-PRODUCT COMBINATIONS (3-PRODUCT COMBO) A "three-product combination" consists of three duck 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. When placing an order, indicate in writing the product/cut code for each product to be delivered, and include the product ratio (e.g. 2 drumsticks and 2 wings, per 1 thigh, or equal proportions (1:1:1) of necks, gizzards and livers).
	3003 FOUR-PRODUCT COMBINATIONS (4-PRODUCT COMBO) A "four-product combination" consists of four duck 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. When placing an order indicate in writing the product/cut code for each product to be delivered, and include the product ratio (e.g. equal proportions (1:1:1:1) of breasts, drumsticks, thighs and wings).
	**4001 TRIMMINGS** "Trimmings" are produced by removing all small portions of meat from carcases or parts. The bones are removed. The trimming consists of random size pieces of boneless meat. All trimmings are covered.

	**4002 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.
	**4003 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.
	**4004 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.
	**4005 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.
	**4006 ILIUM MEAT (OYSTER)** "Ilium meat" consists of the boneless meat adjacent to the ilium bone.
	**4007 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 emptied of their content and processed.
	**4008 UNPROCESSED BLOOD** The "unprocessed blood" is produced by removing blood from the live duck during bleeding. The unprocessed duck blood consists of the blood cells, sarcoplasm, and other contents. The blood may or may not be coagulated.

	**4009 PROCESSED BLOOD** The “processed blood” is produced by removing blood from the live duck during bleeding and heating in a boiling water bath. The processed blood consists of denatured blood cells, sarcoplasm, and other contents.

Annex I

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.

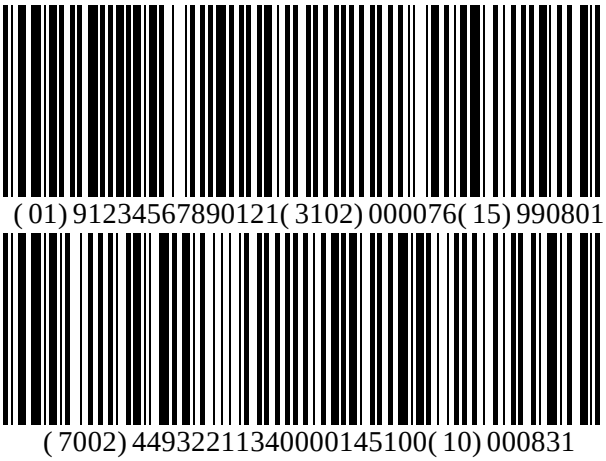
2. Use of the UNECE code in the GS1 system

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 examples 1 and 2).

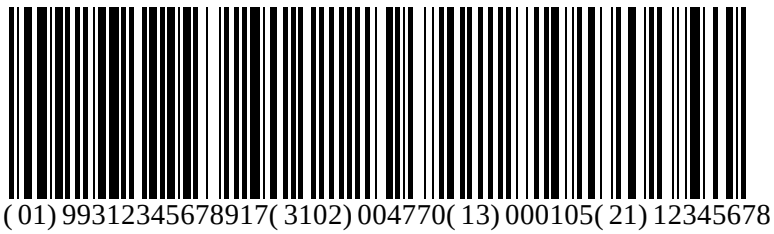
UNECE meat-cut definitions are also being proposed for use by suppliers as an attribute of the GDSN global product classification system. In this way, suppliers can use the UNECE meat-cut code to globally specify the cut of each product GTIN in the GDSN. Once defined by the supplier, all interested buyers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

Example 1:



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

Example 2:



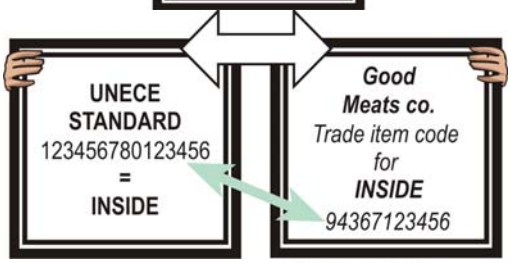
(01)	Global Trade Item Number (GTIN)
(3102)	Net weight, kilograms
(13)	Slaughter/packing date
(21)	Serial number

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

3. Application of the system in the supply chain

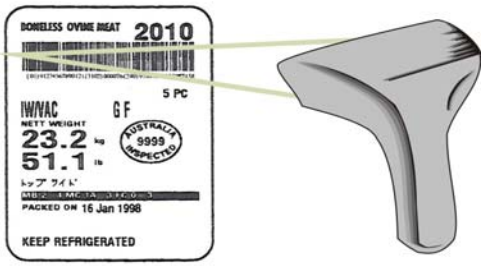
(1) Customers order, using the UNECE standard and the coding scheme.

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

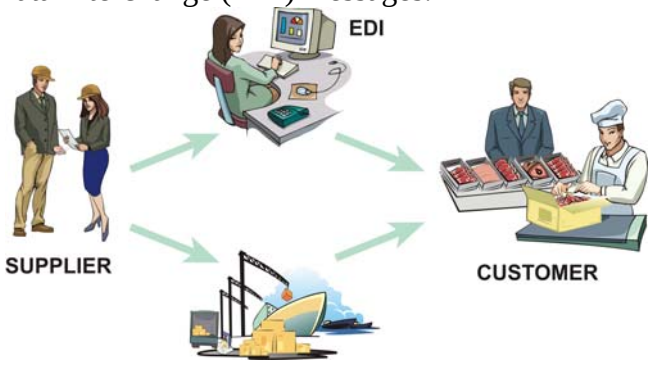


(3) Suppliers deliver the order to the customers. The goods are marked with the GS1-128 bar code symbol.

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



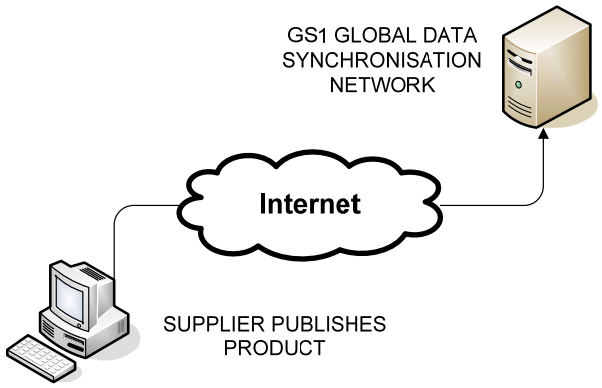
(5) The physical flow of goods, marked with GS1 standards, may be linked to the information flow using Electronic Data Interchange (EDI) messages.



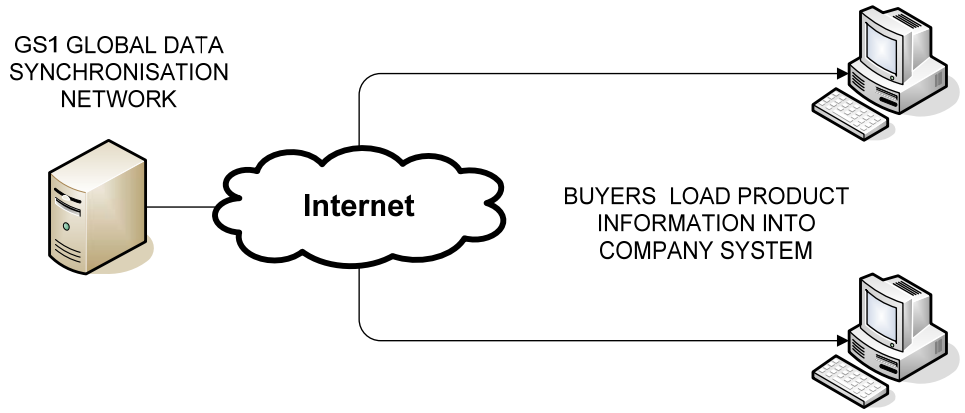
Example 3

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

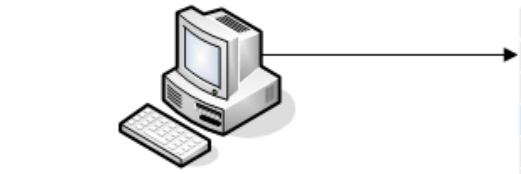
(1) Suppliers publish or update information about a product in the GDSN and use the appropriate UNECE meat-cut definition to define the meat cut of the product using the GDSN meat cut attribute.



(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.



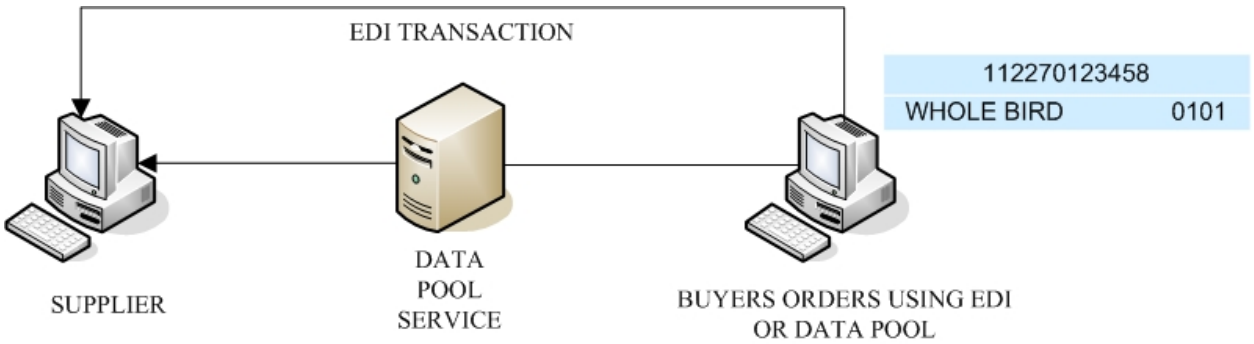
(3) Buyers use UNECE meat-cut information in their information systems to identify by GTIN which products they wish to order.



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	BREAST QUARTER	0501
776670678444	BREAST QUARTER	0501
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.



Annex II

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