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CODEX ALIMENTARIUS COMMISSION

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REPORT OF THE SIXTH SESSION OF THE CODEX COMMITTEE ON MEAT

1-5 November 1971

Kulmbach, Fed. Rep. of Germany

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REPORT OF THE CODEX COMMITTEE ON MEAT  
Sixth Session  
1-5 November 1971  
Kulmbach, Fed. Rep. of Germany

INTRODUCTION

1. The Codex Committee on Meat held its Sixth Session in Kulmbach, Fed. Rep. of Germany, from 1 to 5 November 1971, by courtesy of the Government of the Federal Republic of Germany. Ministerialrat J. Panek was in the chair.
2. The Chairman opened the meeting. The participants were welcomed by the Mayor of the city of Kulmbach Oberbürgermeister Dr. E. Stammberger, by Prof. Dr. H. Hamm and further by MinR. C.H. Kriege on behalf of the Minister of Food, Agriculture and Forestry.
3. Representatives from 23 countries were present, i.e.:

Argentina	Kenya
Australia	Netherlands
Austria	New Zealand
Brazil	Poland
Burma	Spain
Denmark	Sweden
Finland	Switzerland
France	Thailand
Germany, Fed. Rep.	United Kingdom
Hungary	United States of America
Ireland	Yugoslavia
Japan	

An observer was present from the following international organization:

International Organization for Standardization (ISO).

The list of participants is contained in Appendix I to this Report.

ELECTION OF RAPPORTEUR

4. On the proposal of the Chairman, the Committee appointed Mr. W.R.P. Hildebrand (U.K.), Mr. H. Stuber (Switzerland) and Mr. G. Chantegrelet (France) as Rapporteurs of the Session.

ADOPTION OF THE PROVISIONAL AGENDA

5. The Committee adopted the Provisional Agenda.

MATTERS ARISING FROM THE REPORTS OF THE SEVENTH AND EIGHTH SESSION OF THE CODEX ALIMENTARIUS COMMISSION (April 1970 and July 1971)

6. The Committee was informed of the decisions taken by the Commission at its Eighth Session relative to the present Committee:
  - i) The establishment of a Codex Committee on Meat Hygiene with the following terms of reference: "To elaborate worldwide standards and/or codes of practice as may seem appropriate for meat hygiene, excluding poultry meat". That

Committee would continue with the work on a code of hygienic practice for fresh meat previously being elaborated by the Codex Committee on Meat and would be hosted by the Government of New Zealand (See paras. 163-171 of ALINORM 71/31);

- ii) the discontinuation of Sub-Committee I on Cutting Methods and Cuts of Carcasses as such and revision of the terms of reference of the Codex Committee on Meat to allow for the completion of the work previously undertaken by the Sub-Committee . me amended terms of reference of the Codex Committee on Meat read as follows: "To elaborate world-wide standards and/or descriptive texts and/or codes of practice as may seem appropriate for the classification, description and grading of carcasses and cuts of beef, veal, mutton, lamb and pork."

The Codex Committee on Meat would continue to be under the Chairmanship of the Government of the Federal Republic of Germany. (See paras. 172 and 170 of ALINORM 71/31);

- iii) work on boneless meat should be confined to the hygiene aspects and that this work should be done by the Codex Committee on Meat Hygiene. The Commission considered that the question of composition of boneless meat - content of fat, muscles, fibres, etc - was a matter which was covered by the commercial specifications and contract between buyers and sellers. The decision of the Commission gave rise to a discussion in the Committee and this subject is dealt with further on in paragraphs 60 of this Report.

7. The Committee further noted some points dealt with by the Commission at its Seventh Session:

- i) the advancement to Step 6 of the Procedure of the Proposed Draft Descriptions of Cutting Methods of Commercial Unites of Carcasses, Halves and Quarters in International Trade (Appendix IV of ALINORM 70/17). The Commission had observed that pistol cuts had been dealt with separately, and had agreed that if the Committee recommended that Steps 6 and 7 be omitted, the various descriptions of cutting methods could be submitted together for adoption by the Commission at Step 8 (see para. 126 (i) of ALINORM 70/43);
- ii) the discussions on the Report of Sub-Committee I (ALINORM 70/17). The delegations of New Zealand, France and Argentina had brought to the attention of the Commission the fact that the contents of paragraphs 14 of the Report, and consequently the Proposed Draft Codification of Carcasses of the Species Ovis (ALINORM 70/17, Appendix III) did not correspond with their notes of the meeting. In their view, the following amendments were required in ALINORM 70/17s
  - (a) Paragraph 14 of the Report, to read: "The working group (ad hoc Group) pointed out that one delegation recommended a further
  - (b) Appendix III - Proposed Draft Codification of Carcasses of the Species Ovis - to read in paragraph A.2:  
"Lamb - Carcasses of lamb up to one year"  
(Subdivision and relevant footnote to be deleted).

The Commission instructed the Secretariat to bring these corrections to the attention of Member Countries and the Codex Committee on Meat and Sub-Committee I, and this

was done in Circular Letter CL 1970/47, dated November 1970. (See also paras 49-52 of this Report-)

CONSIDERATION AT STEP 7 OF DRAFT DESCRIPTIONS OF CUTTING METHODS OF COMMERCIAL UNITS OF CARCASSES, HALVES AND QUARTERS IN INTERNATIONAL TRAPS (ALINORM 70/17, Appendix IV)

8. The Committee considered and agreed to a proposal made by the delegation of Argentina to make the following changes in the wording: "carcase half" should read "side"; "median line" should read "medial line" and "undissected carcase" should read "whole carcase".

9. The delegation of the United States of America suggested that the requirement e deleted that the spinal cord be removed from commercial units which have been split lengthwise. Some delegates were of the opinion, however, that for hygienic reasons his practice should be mandatory and they pointed out, moreover, that this was common practice for units in international trade. It was agreed to leave the text unchanged.

10. The delegation of Argentina had in its written comments made an elaborate proposal for a revision of the text of the description of cutting methods. The Committee discussed the matter in some detail and while appreciative of the work done by the delegation of Argentina decided not to makes any change in the text as it was of the ' opinion that not all possible combinations of removed parts needed to be covered by the document.

Meat Species ,III: Lamb and Mutton

11 The delegation of Spain stated and the delegation of Yugoslavia confirmed that in the Mediterranean area there existed an international trade in carcasses of milk lambs from which the head was not detached. The Committee agreed to amend the definition of carcasses of "Lambs and Mutton" accordingly by inserting a footnote to the text: "... The head is separated from the carcase\* between...". The footnote to read as follows: "For milk lambs the head may remain attached to the carcase".

Meat Species IV :Fork

12. The delegation of Japan proposed to add to the existing list two further, variations of commercial units of the species pork, commonly traded by Japan, namely:

- less head, skin, forefeet, hindfeet, tail and diaphragm; and
- less head, forefeet, hindfeet, tail and diaphragm.

The Committee agreed to this proposal.

Status of the document

13. The Committee decided to advance the Descriptions of Cutting Methods to Step 8 of the Procedure for submission to the Commission at its next session. The revised document is attached as Appendix IV to this Report.

CONSIDERATION AT STEP 4 OF PROPOSED DRAFT DESCRIPTIONS OF CUTTING METHODS OF COMMERCIAL UNITS OF CARCASSES MOVING IN INTERNATIONAL TRADE ("PISTOL CUTS - BEEF, VEAL, LAMB,, MUTTON, PORK") (Appendix V of ALINORM 70/17)

14. The majority of delegations agreed with the view of the delegation of the United Kingdom that while there was no difficulty in defining the portion of the carcase known as a pistol cut, there was considerable difficulty in defining the exact point and line of

incision at which the flank should be removed since national and international practices differed extensively on this question. The delegation of the United Kingdom thought, therefore, that this was a matter which would best be left to agreement between buyer and seller, adding that no difficulty in doing so had been experienced by the United Kingdom trade. The delegation of the USA thought that as buyers and sellers were able to reach agreement on this, it should be possible for the Committee to do so. The delegation of the Federal Republic of Germany suggested that the Secretariat of the Committee seek information as to the practices in the various countries on this matter. The Committee agreed to this proposal although it recognized that it might be some years before all details were settled to everybody's satisfaction and the subject would then be raised again.

15. The Committee discussed in some detail the desirability of retaining a description of cutting methods for pork for the commercial unit "torso" under the heading "Pistol Cuts". The delegation of the Federal Republic of Germany pointed out that there existed a certain international trade in this unit. For practical reasons the Committee agreed to leave the description of the pork torso in Appendix V. It was agreed to delete the reference to dewlap (ventral parts) in the text of the description.

The second sentence was further amended to read:

"The cut by which the belly is removed, cranially runs between the fourth and fifth rib at right angles to the vertebral column, and caudally  $8 \pm 2$  cm from the centre of the vertebra, diagonally to the level of the hip joint."

16. In addition to amending the description of the commercial unit "torso" in the way indicated in paragraph 14 above, the Committee agreed to include a footnote, as proposed by the delegation of the United Kingdom, to the definitions for beef and pork, as follows: "The line of incision at the ventral parts should be a matter for settlement between buyer and seller".

17. The Committee considered a proposal of the delegation of Argentina, supported by several other delegations, that Appendix v of ALINORM 70/17 containing the Proposed Draft Descriptions of Pistol Cuts should be joined to Appendix IV of the document containing the Proposed Draft Descriptions of Halves and Quarters, to form one document.

These delegations stated that in their countries the pistol cut was regarded as a quarter, even though it differed significantly from what has been traditionally recognized as a quarter in commercial practice,

18. The delegation of Australia supported by some other delegations strongly opposed the proposal to join Appendix V to Appendix IV. The Australian delegation recalled that the former Sub-Committee I at its first session had agreed to adopt the following definition of cuts:

"The term 'cut' means cuts which result from cutting carcasses, sides or quarters in such sizes as are normally intended for wholesale purposes, and may in trade practice require further cutting for consumer use. A 'cut' must be anatomically identifiable".

Thus, in the view of the Australian delegation, the pistola was a hindquarter cut and could not be regarded as a quarter. This, the Australian delegation stated, was a matter of fact and not a matter of opinion, and it objected strongly to the inclusion of the pistola in the document which was restricted to carcasses, halves and quarters (Appendix IV of ALINORM 70/17). By way of a compromise, the delegation of Austria suggested that the

title of Appendix IV be amended to read "Proposed Draft Descriptions of Cutting Methods of Commercial Units moving in International Trade

(a) Carcasses, Halves and Quarters

(b) Pistol Cuts".

19. Since there appeared to be more delegations in favour of joining Appendix V to Appendix IV than against, the view of each delegation present was sought. The delegations of the following 15 countries stated that they favoured joining Appendix V to Appendix IV: Argentina, Austria, Brazil, Denmark, Finland, France, Federal Republic of Germany, Hungary, Netherlands, Poland, Spain, Sweden, Switzerland, Thailand and Yugoslavia. The delegations of the following 5 countries were opposed to joining Appendix V to Appendix IV: Australia, Ireland, New Zealand, United Kingdom, United States of America. The delegations of Burma, Japan and Kenya were neither for nor against the proposal to join Appendix V to Appendix IV. Thus the majority view was that Appendix V, as amended, should be joined to Appendix IV.

#### Status of the Document

20. The Committee agreed to advance the Proposed Draft Descriptions of Commercial Units of Carcasses moving in International Trade (Pistol Cuts), as amended to Step 5 and recommended to the Commission that Steps 6,7 and 8 be omitted, so that the Appendix could be adopted by the Commission at its next session at Step 8. The delegation of the Netherlands was of the opinion that because - as stated in para 14 of the Report - it would take several years to reach an agreement, the omission of Steps 6, 7 and 3 was not advisable. The document as revised is attached as Appendix V to this Report.

#### CONSIDERATION OF THE PROPOSED DRAFT SYSTEM FOR THE DESCRIPTION OF CARCASSES OF BOVINE AND PORCINE SPECIES AT STEP 4 (ALINORM 70/17, Appendix II)

21. The delegation of Australia supported by some other delegations stated, both in the meeting and in the written comments, that in its view the Proposed System was not workable as it was too complicated to be of practical use in a busy meat work. Objections were raised by three delegations against the subjective criteria in respect of a number of the assessments to be made. The delegation of the United Kingdom was of the opinion that the system for the description of carcasses in its present form was already outdated and that e.g. the use of (vacuum) packaging material as it had come into being during recent years had not been taken into account. The delegation of the Federal Republic of Germany supported by the delegations of a number of other countries, however, was of the opinion that the system had merits, and would be in the interest of facilitating international trade. These delegations drew attention to the fact that the application of the proposed system was optional, and that the work undertaken should be completed. Both France and the Netherlands had gained some practical experience with the applicability of the system in a slightly amended and abbreviated form and were satisfied with the results obtained. The majority view in the Committee was to continue the work on the System for the Description of Carcasses.

#### Part A - Description of Bovine Carcasses

##### A. I - Categories of Carcasses

22. The Committee considered a table entitled "Maturity Group of Carcasses within the Categories on the basis of Skeletal Characteristics"<sup>11</sup>, prepared by the German



Codex Secretariat and distributed during the course of the session. After some amendments had been made in the Table, the Committee agreed to include the amended Table in the draft document for the description of carcasses, so as to make clear the relationship between the four categories of carcasses and the six maturity groups set out in Part A III of the document. The Committee considered a suggestion of the delegation of the Federal Republic of Germany that the Maturity Groups 'very young', 'young', 'adult', and 'old animals' be expressed in terms of age ranges, by way of a footnote. A number of delegations considered that this would give rise to some difficulties, because, amongst other things, of variations in the characteristics of the animals from breed to breed. The-Committee decided not to pursue this suggestion.

#### A. II - Definition of Bovine Carcasses

23. The delegations of the United Kingdom and the United States of America pointed out and the Committee concurred that the definition as contained in the document applied to porcine, instead of to bovine, carcasses. It was agreed to insert instead the definition for beef carcasses as it appeared in the Draft Descriptions for Cutting Methods of Commercial Units of Carcasses, Halves and Quarters in International Trade. It was further agreed that the definition should precede the section 'Categories of Carcasses'.

#### A. IV - Quantity Criteria

##### A. IV (a) - Weight

24. The Committee discussed at some length the nature of the weight which would be of practical use as a criterion. After discussion the Committee agreed on the following text:

"The weight of carcasses should be stated as the commercial (invoice) weight in either the metric ("Système international"<sup>11</sup> units) or avoirdupois or both systems of measurement as required by the country in which the carcasses are sold".

##### A. IV (b) - Conformation

25. A number of delegations considered that the drawings in the Appendix illustrating carcase conformation were not entirely suitable. The delegation of Yugoslavia circulated, during the course of the session, an alternative set of drawings illustrating conformation but the Committee reached no conclusion on the subject of the drawings. The Committee agreed to request the Secretariat to prepare a new set of drawings.

##### A. IV (c) - Fat tissue

26. The Committee had a full discussion on the question of fat tissue as a quantity criterion. It decided to delete any reference to surface fat and to insert where applicable "external fat" instead. Regarding external fat the Committee agreed to reduce the number of criteria to five by deleting Code Number 6 "excessive", and to regard an amount of > 10 mm external fat for maturity groups 3-6 as "very abundant". Concerning kidney and pelvic fat the Committee agreed that the percentages of fat as given in the text were too high and decided, after having been informed of the results of a large number of analyses which had been arrived at by total dissection of the carcasses and which had been carried out by the Bundesanstalt für Fleischforschung in the Federal Republic of Germany, to make the following amendments. The Committee agreed to reduce, for this: criterion, the Code numbers to five by deleting 6 "excessive". The Committee also agreed to revise the percentage figures for fat related to the five remaining descriptions, as follows: < 1, 1-2, 2-3, 3-5 and > 5. The Committee further

agreed, that in order to avoid misunderstanding, the expression "internal fat including kidney and pelvic fat", should read "kidney and pelvic fat".

#### A. IV (d) - Area of Dorsal Muscle

27. Some delegations thought that nine categories for listing areas of dorsal muscles were too many to be practical and that the number of categories ought to be decreased, in order to cover such a wide range as that mentioned in the document, up to and over 125 cm . The point was also made by the delegation of Yugoslavia that the size of the area should be related to the weight of the carcass. Attention was also drawn to the fact that the angle of the cut was most important. It was further mentioned that it would be necessary to indicate in the document the method and instruments used. Since no agreement on the method or instrumentation could be arrived at at this stage and in view of the difference of opinion mentioned above, the Committee concluded by deciding to delete sub-section (d) "area of dorsal muscle".

#### A. V - Characteristics for Describing the Constitution of the Tissue

##### Title

28. In order to reflect better the intent of this part of the document, the Committee agreed to change the title of this section to read "Factors for Describing the Characteristics of the Tissue".

#### A. V (a) - Marbling

29. The delegation of Yugoslavia proposed to limit the categories of marbling to five. The Committee agreed to the following designations: none, slight, medium, strong and very strong. The illustration would be amended accordingly.

#### A. V (b) - Colour of Meat

30 The delegation of New Zealand pointed out the difficulty which existed in distinguishing accurately and consistently various shades of colours and stated that the most important criterion was whether the meat had a healthy colour and did not show any pathological characteristics. Some other delegations were of the opinion that it was possible for experts to differentiate with a fair amount of accuracy between various shades of colours. A large number of delegates expressed the view that results of visual (subjective) evaluations of different shades did not always correlate with the readings of colour measuring instruments. The Committee agreed that, even though it was realized that the subjective interpretation of colour did depend on a variety of factors e.g. the individual, the colour of the light and its intensity, temperature of the meat, etc. a list of colour shades for beef and veal was desirable. It was agreed to limit the list to six shades and to delete 'light grey' and 'very dark red' from the list as it appeared in the document under discussion.

#### A- V (c) - Colour of Fat Tissue

31 The Committee agreed, on the proposal of the delegation of France, to amend the first colour category to read "white or ivory".

#### A. VI - Practical Application of the System

32. As the Descriptive Card covered the five sectors of the Description of Bovine Carcasses, the Committee agreed to amend the Card in the light of the decisions taken.

#### Part B - Description of Pork Carcasses

##### Title

33. The delegations of Argentina and New Zealand proposed to change throughout this part of the document the word "pork" to "porcine". The Committee agreed to this suggestion.

#### B. I - Categories of Carcasses

34. Several delegations pointed out that in the various categories of porcine carcasses as presented in the document, uncastrated male pigs exceeding 30 kg (dead weight) were not included. After some discussions regarding the desirability to allow also for this group of animals in the text, the Committee decided to add a fifth category of carcasses: "5 BOARS : Carcasses of uncastrated male animals, exceeding 30 kg (dead weight)". The Committee also agreed to amend the description of the category "STAGS" to read: "Carcasses of late castrated male animals"

#### B. II - Definition of the pork carcass

35. In line with the change made in the case of the Description of Bovine Carcasses that the Definition should precede the 'Categories of Carcasses'<sup>1</sup>, a similar change was made in the Description of Porcine Carcasses (see para.23 of this Report).

36. The delegation of the United Kingdom pointed out a small discrepancy between the text of the Note in the document and the text in the Report of the last meeting. The Committee agreed to bring the text of the Note into line with paragraph 7 of ALINORM 70/17.

#### B. III - Quality Criteria

##### B. III (a) - weight of the two half carcasses

37. The wording of this provision was revised in the light of the change made in Sub-section A.IV (a) (see para.24 of this Report).

##### B. III (b) - Back fat thickness

38. The delegation of the United States of America pointed out that in its view the requirement that the thickness of the back fat be measured 'not more than two hours after slaughter'<sup>1</sup> was undesirable. The Committee agreed to delete this particular clause. The Committee revised the wording of the description of one of the points of measurement of the back fat thickness: a. "the level of the last thoracic vertebra; and".

39. The delegation of the United Kingdom proposed the following insertion after the back fat thickness measurement:

"In the case of whole carcasses the optical probe should be used to measure the back fat. It should be inserted at right angles to the skin at two points 4.5 cm and 8 cm measured laterally from the centre line of the back at the level of the last thoracic vertebra".

The Committee agreed to this proposal.

##### B. III (c) - Meat Contents of Legs

40. The delegation of the United States of America stated that the meat content of the leg was correlated with the musculature of the body and that the back fat thickness was also a valuable criterion for evaluating the total lean in the carcasses, and further that the ratio lean to bone was variable. It was therefore in its opinion, desirable that there should be separate evaluation of muscle thickness. After some discussion the Committee agreed to amend the text as follows:

The degree of muscling in the hind leg is closely correlated with the degree of muscling of the carcass as a whole. If an identification system is applied over a wide area it is, therefore, advisable to evaluate the degree of muscling in the leg as follows:

1. thin
2. slightly thin
3. moderately thick
4. thick
5. very thick

#### B. IV - Factors for Describing the Constitution of the Tissue

##### Title

41. The Committee, bearing in mind the change made in part A.V changed the title to read "Factors for Describing the Characteristics of the Tissue". (See also para. 28 of this Report).

42. The delegation of the United Kingdom pointed out that the introductory clause to the sub-section was based on the assumption that assessment would be made some time after slaughter. It did not consider it to be sufficient to specify that "the time" should be agreed between buyer and seller, since the temperatures are restrictive and the criteria are related to assessment at those temperatures. It suggested therefore and the Committee agreed that the section be started as follows; "Where buyer and seller agree the following provisions may be applied and temperatures may be specified according to the conditions under which assessment will be done".

43. The Committee agreed to amend the phraseology regarding the temperature of the meat in line with the provisions made in sub-section A.V (b) of the Description of Bovine Carcasses.

44. The Committee had a full discussion on the disadvantages which could follow from making a cut into the leg muscle. In particular one of these was the formation of a pocket in which bacterial spoilage could commence. It was decided that the text of the provision be amended as follows: "The meat characteristic is assessed by slicing a thin Layer of meat from the adductor muscle".

##### B. IV (c) - Colour of Fat tissue

45. At the proposal of the delegation of France, the Committee agreed to delete the colour creamy pink from the list of colour tones.

##### Practical Application of the System

46. The Committee agreed to make the appropriate changes in the Descriptive Card, in the light of the decisions taken on the text relating to Porcine Carcasses.

##### Status of the Document

47. The Committee agreed to advance the Proposed Draft System for the Description of Carcasses of Bovine and Porcine Species to Step 5 of the Procedure. The document as revised is attached as Appendix II to this Report.

#### CONSIDERATION OF PROPOSED DRAFT CODIFICATION OF CARCASSES OF THE SPECIES OVIS AT STEP 4 (Appendix III of ALINORM 70/17)

48. The delegations of Australia, Ireland,, New Zealand and the United Kingdom stated that, in their view, there was no need to develop a descriptive system for the ovine species along the lines of the descriptive system being developed for the bovine

and porcine species. The delegations of Australia, New Zealand and the United Kingdom pointed out that there was already a good grading system in operation which was operating very satisfactorily. The delegation of the United Kingdom added that in its view, there would be very little likelihood of detailed criteria of the kind envisaged in the descriptive system for bovine and porcine species being used in international trade in the ovine species. Most of the other delegations, however, considered that it would be in the best interests of international trade to reach agreement on a detailed identification and description of carcasses of the ovine species, through the development of a descriptive system for the ovine species along the lines of that being developed for the bovine and porcine species. The majority view in the Committee was, therefore, to proceed with the Descriptive System for the Ovine Species.

#### Part A - Categories of carcasses

49. Attention was drawn to Circular Letter CL 1970/47, dated November 1970, which had been issued to all Codex Contact Points and to participants at the last session of the Committee. The circular letter drew attention on the instructions of the Seventh Session of the Commission, to corrections which should be made in para. 4 and Appendix III of the Report of the last session of the Committee (formerly Sub-Committee) in connection with sub-division of the category lamb. The effect of the correction, so far as Appendix III was concerned, was (i) to delete 2(a) and 2(b) under 'Categories of Carcasses' which had provided for carcasses of lamb up to 6 months and carcasses of lamb from 6 months to 1 year, and (ii) to delete the footnote appearing at the bottom of Appendix III. The Committee was informed that no comment on CL 1970/47 had been received by the Secretariat.

50. On the question of the sub-division of the category lamb, the delegation of New Zealand stated that it was not aware of any method, which would be practicable in normal trading operations, for determining with reliable accuracy whether in fact a carcass was 6 months old or not. Several delegations thought either that such a sub-division was not necessary or that it could give rise to difficulties in international trade.

51. On the other hand, other delegations were in favour of discussing the possibility of dividing the category lamb into maturity groups. In this connection, the delegation of the Federal Republic of Germany referred to research work and investigations which had been carried out in the Federal Republic on lamb carcasses, including imported carcasses. The results obtained, on the basis of ossification criteria, demonstrated that it would be feasible to envisage a sub-division of the category lamb. The delegation of the Federal Republic of Germany also pointed out that the sub-division of the category lamb would respond to a growing demand in certain countries on the European Continent.

52. After a further exchange of views, the delegation of the Federal Republic of Germany undertook, at the request of the Committee, to make available as soon as possible to all interested countries the data and results of the research work which has been done on this subject. It was agreed that the interested countries would consider and evaluate this data in the light of their own conditions. In view of this agreement, it was decided to leave 2(a) and 2(b) under 'Categories of Carcasses' in Appendix III in square brackets, thus indicating that no decision had been taken on the question of the sub-division of the category lamb, and to consider the subject further at the next session of the Committee, when interested countries would have had an opportunity to consider the data to be supplied by the delegation of the Federal Republic of Germany.

#### Part B - Weight Ranges

53. It was agreed that the reference to "cold weight range" should be amended as follows: "The commercial (invoice) weight range of carcasses should be as follows: "The Committee agreed to a proposal of the delegation of New Zealand to revise the weight ranges for lamb as follows:

not over 8.5 kg	over 8.5 kg but
over 13 kg but	not over 13 kg
over 16.5 kg but	not over 16.5 kg
over 19 kg but	not over 19 kg
over 22.5 kg	not over 22.5 kg

In accepting the above proposal, the Committee agreed with the view of the delegation of New Zealand that it was desirable to provide, as the new weight ranges did, for breaks of 0.5 kg, since breaks of 1 kg would involve too drastic a change. The above new weight ranges also took account of the wishes both of those delegations which were in favour of a higher weight range and those which wished to provide for a low weight range. It was agreed, taking into account current developments, that the basic unit of weight should be of the metric system and that conversion should be from that system. The Committee agreed that a weight difference of 0.25 kg or less would be rounded off to the nearest complete kilo or half kilo below. In consequence, a weight difference in excess of 0.25 kg would be rounded off to the nearest complete or half kilo above.

54. In consequence of having agreed upon the weight ranges given above for lamb, the Committee amended the second sentence in the category milk lamb (Section A.I of Appendix III) to read as follows: "Milk lambs may belong only to one of the first two weight ranges, i.e. a maximum of 13 kg".

55. The Committee also amended the Note appearing under Categories of Carcasses as follows:

"Where the age classification... to dentition, or, in the case of category 2 carcasses, by establishing that the carcasses had the typical 'break joint' configuration on the foreshank".

56. The Committee, on the proposal of the delegation of New Zealand, amended the weight ranges for young sheep to read as follows:

over 22 kg but	not over 22 kg
over 25.5 kg	not over 25.5 kg

57. The Committee also amended, on the proposal of the delegation of New Zealand, the weight ranges for sheep, ewes and rams to read as follows:

over 22 kg but	not over 22 kg
over 25.5 but	not over 25.5 kg
over 29 kg but	not over 29 kg
over 32.5 kg but	not over 32.5 kg
over 36 kg	not over 36 kg

58. Some delegations drew attention to the need for the elaboration of additional criteria in the text.

Status of the Document

59. The Committee agreed to return the Proposed Draft Codification of Carcasses of the Species Ovis to Step 3 of the Procedure for a further round of Government comments. The document as revised is attached as Appendix III to this Report.

#### BONELESS MEAT

60. The delegate of Austria stressed the importance of the international trade in boneless meat for the preparation of meat products. He considered that it was in the best interest of international trade that compositional criteria for such factors as fat content, muscle, tendons, etc. be agreed internationally. In order to give the delegates present a clearer idea of his proposals, a document entitled "Description of Boneless Meat of Bovine Species for the Preparation of Meat Products", prepared by Austria, was distributed during the course of the discussion. This document was for information purposes only and was discussed. Thirteen delegations, including the delegation of Austria, considered that work on compositional criteria for boneless meat should be undertaken by the present Committee. Five delegations stated that, in their view, such work should not be undertaken. Three delegations expressed no view on the matter. A majority of the Committee agreed therefore to request the Commission, at its Ninth Session, to reexamine the decision which it had taken at its Eighth Session that work on boneless meat should be confined to hygiene, and to authorize the Committee on Meat to undertake work on the establishment of compositional criteria for boneless meat, it being understood that the work would initially be on boneless beef. The hygiene matters affecting boneless meat would be dealt with by the Codex Committee on Meat Hygiene.

#### OPTIONAL CHARACTER OF THE TEXTS DEALT WITH BY THE COMMITTEE

61. The Committee noted that the texts which it had dealt with during the session were not in the nature of standards and would not therefore be sent to governments for acceptance. They were in the nature of codes of practice, and it was the intention that they should, when adopted by the Commission at Step 8, be sent to governments as recommendations. They did not, therefore, have a mandatory character.

#### PROGRESS REPORT BY THE SECRETARIAT OF THE COMMITTEE ON THE CATALOGUE OF CUTS MOVING IN INTERNATIONAL TRADE

62. The Committee received a brief progress report from the Secretariat of the Committee regarding the elaboration of the Catalogue of Cuts (smaller than quarters) moving in international trade. The Committee noted that this work was progressing and interested countries were invited by the Secretariat of the Committee to continue to supply information on fresh developments in this field.

#### NOTE OF APPRECIATION

63. The Spanish speaking delegates expressed their appreciation to the authorities of the Federal Republic of Germany on the fact that during the Session simultaneous interpretation facilities had been provided in the Spanish language.

#### DATE OF NEXT SESSION

64. The Committee noted that its next session would probably be held in the Spring of 1973.

### SUMMARY STATUS OF WORK

(prepared by the Secretariat)

#### 1. Papers under Consideration by the Committee

Paper	Status (Step)	to be dealt with by	Document
Draft Descriptions of Cutting Methods of Commercial Units of Carcases, Halves and Quarters in International Trade	8	Commission 9th	ALINORM 72/17 - IV
Proposed Draft Descriptions of Cutting Methods of Commercial Units of Carcases moving in International Trade (Pistol Cuts)	5 (recommended that Steps 6, 7 and 8 be emitted)	Commission 9th	72/17 - V
Proposed Draft System for the Description of Carcases of Bovine and Porcine Species	5	Commission 9th	72/17 - II
Proposed Draft Codification of Carcases of the Species Ovis	3 (retained)	Meat Committee 7th	72/17 - III

2. Matters of Interest to other Bodies

- Codex Alimentarius Commission paragraph 62

3. Work undertaken by various Countries and Secretariat

- Conformation (para 26) - Committee Secretariat to prepare a new set of drawings illustrating conformation.
- Ossification -Criteria for Subdivision of the Category Lamb (para 5 2) - Federal Republic of Germany to provide data and results of research work.
- Pistol Cut (para 14) - Committee Secretariat to assemble information on national and international practices regarding point and line of incision at which the flank is removed.



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PROPOSED DRAFT SYSTEM  
for the  
DESCRIPTION OF CARCASSES OF BOVINE AND PORCINE SPECIES

(Prior to revision: document AGR/T (65)31 - prepared by OECD)

Advanced to Step 5 of the Codex Alimentarius Procedure  
for the  
Elaboration of Codes of Practice

INTRODUCTION

The System of describing carcasses of Bovine and Porcine Species, which follows, is based on the characteristics of economic importance in carcase trading. All of the defined characteristics may not have the same importance in transactions and hence no attempt has been made to place relative values on specific characteristics, some of which are of an objective and others of a subjective nature. However, this system will place common language at the disposal of the buyer and seller alike to identify characteristics considered important to each and to describe the products desired or offered.

It is emphasized that this System of describing carcasses does not in any way imply a classification or grading of carcasses according to their quality or commercial value.

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PART A  
DESCRIPTION OF BOVINE CARCASSES

N.B.: Arabic numerals are used for the codification.

I. Definition of Bovine Carcasses

The whole body of a slaughtered animal, either intact or split lengthwise in the approximate medial line of the vertebral column, after bleeding, skinning and evisceration, and removal of head, genitals and udders of female animals that have calved. The head is separated from the carcass between the occipital bone (Os occipitale) and the first cervical vertebra (atlas), the forefeet are separated between carpus and metacarpus and the hindfeet between tarsus and metatarsus.

Note: If the dressing method requires the removal of the tail it is separated so as to leave not more than two occygeal vertebrae (vert. caudalis) in the carcass.

If the codified parts are removed from the carcass this may be indicated by the Code variations in Appendix IV.

Commercial (invoice) weight : .....  $\frac{\text{kg}}{\text{lbs}}$  /.

II. Categories of Carcasses

Beef carcasses may be divided into four categories:

1. male animals
2. castrated male animals
3. female animals which have not yet calved
4. female animals which have calved

III. Grouping of Carcasses According to Maturity

Carcasses may be grouped according to age on the basis of skeletal characteristics listed on the next page.

IV. Quantity Criteria

The following criteria may be used:

(a) Commercial (invoice) weight

The weight of carcasses should be stated as the commercial (invoice) weight in either the metric ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the carcasses are sold.

(b) Conformation

When subjectively evaluating the carcass conformation particular attention should be paid to the muscular development of those parts of the carcass which are in greatest demand. Therefore, particular attention



should be paid to the leg (hind) profile and to the long dorsal muscle (M.long. dorsi) which may be evaluated according to the following code:

1. concave
2. slightly concave
3. straight
4. convex
5. super convex (See Figure 1 on page 21)

Code Number	Skeletal Characteristics at Maximum Limit of Maturity Group	Approximate Range in Chronological Age	Cat. Of Carcases			
			1	2	3	4
1	Distinct separation between the sacral vertebrae and there is no evidence of ossification in any of the cartilages on the ends of the sacral, lumbar or thoracic vertebrae. All the vertebrae are very red in colour. Rib bones have considerable redness and are narrow and well rounded with no evidence of flatness.	Up to 4-5 months	X	X	X	
2	Distinct separation between the sacral vertebrae but cartilages on the ends of the 7 vertebrae are slightly ossified. Cartilages on the ends of the lumbar and thoracic vertebrae are entirely cartilaginous but the posterior thoracic vertebrae show some redness. The rib bones show some redness and have a slight tendency toward flatness.	5 to 9 months	X	X	X	
3	No separation between sacral vertebrae but outlines of some separations are still visible. Cartilages on ends of lumbar vertebrae have considerable ossification but cartilages are clearly distinguishable from the vertebrae. Cartilages on the posterior thoracic vertebrae have only slight evidence of ossification. Cartilages on the anterior thoracic vertebrae are entirely cartilaginous. Rib bones are slight narrow but slightly flattened.	Very young	X	X	X	
4	Sacral vertebrae are greyish in colour and are completely fused into a single unit. Cartilage on ends of lumbar vertebrae are completely ossified but still distinguishable from vertebrae. Cartilage on the posterior thoracic vertebrae are one-half ossified. Cartilages on the anterior thoracic vertebrae are one-fourth ossified. Rib bones are moderately wide and their flatness is easily noted.	Young	X	X	X	X
5	Sacral vertebrae are greyish in colour and are completely fused into a single unit. Cartilage on ends of lumbar vertebrae are completely ossified and lumbar vertebrae are hard and greyish in colour. Cartilages on the posterior thoracic vertebrae are largely/completely ossified but have a narrow border of cartilage. Cartilages on the anterior thoracic vertebrae are three-fourths ossified. Rib bones are wide and flat.	Adult	X	X		X
6	More ossification than that described for maturity group 5.	Old animals	X	X		X

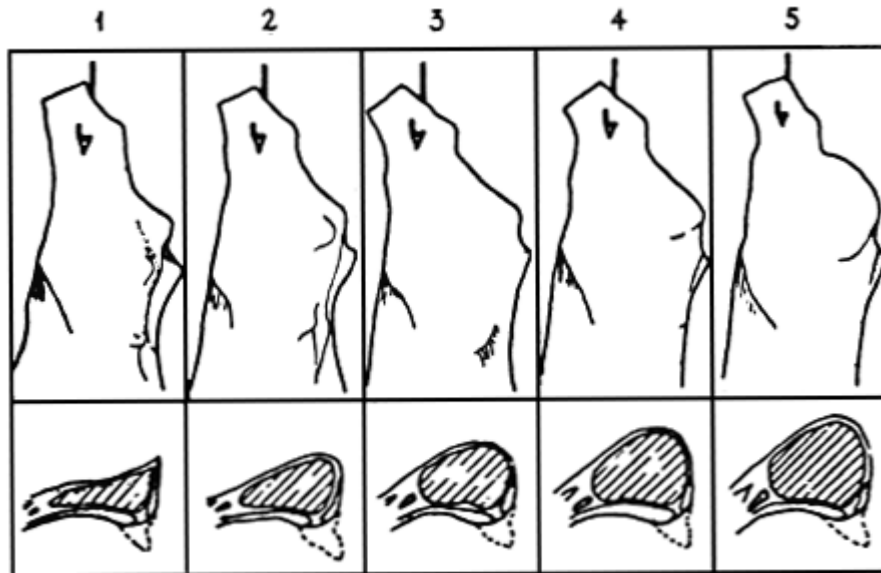


FIGURE 1: Profiles of hind quarters and long dorsal muscles of beef.

(c) Fat tissue

For describing the fat tissue development of carcasses, reference may be made to the external or surface (subcutaneous) fat and the kidney and pelvic fat.

- (1) The external fat should be measured in the dorsal area posterior to the 9th rib and three quarters of the way along the curve of the longissimus dorsi, at the point of measurement to be indicated on the description card.

In all cases this measure should be rectified by a subjective judgement of the distribution of external fat over the whole carcass. The measures should serve only as a guide for reference purposes.

Code Number	Maturity Groups 1 and 2 (section III)	Maturity Groups 3-6 (Section III)
1 Absent	-	-
2 Slight	up to approx. 1mm	up to approx. 2 mm
3 Medium	approx. 1 - 2mm	approx. 2 - 5 mm
4 Abundant	approx. 2 - 5mm	approx. 5 - 10 mm
5 Very abundant	> 5mm	> 10 mm

- (2) Kidney fat and pelvic fat may be estimated as follows:

Code Number	Maturity Groups 1 and 2 (section III)	Maturity Groups 3-6 (Section III)
1 Very slight	-	up to 1%*
2 Slight	Kidney not covered with fat	approx. 1-2%
3 Medium	Kidney half covered with fat	approx. 2 - 3%
4 Abundant	Kidney completely covered with fat	approx. 3 - 5%
5 Very abundant	-	> 5%

\* Percentage of carcass weight

V. Factors for describing the Characteristics of the Tissue

Reference may be made to the following factors for indicating the condition of the tissue:

(a) Marbling

As an additional criterion, marbling of the meat at the long dorsal muscle (M. long, dorsi) may be considered. Since marbling at the back muscle is variable, it would be necessary to specify the location of the cut (number of the rib). Five categories may be outlined:

1. none
2. slight
3. medium
4. strong
5. very strong

To determine the degree of marbling see Figure 2.

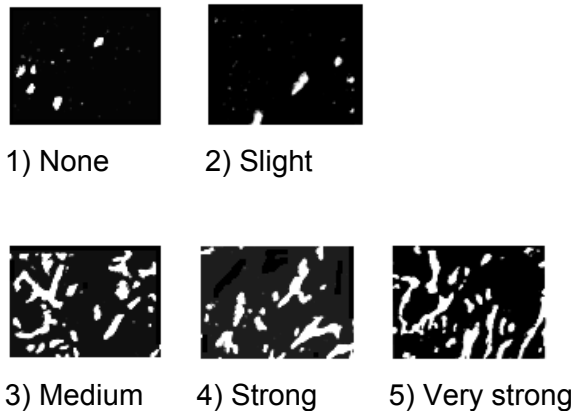


FIGURE 2: Degree of marbling of beef

(b) Colour of meat

The colour of meat may be evaluated subjectively. The colour of carcasses of maturity groups 1 and 2 (less than 9 months) should be determined by the abdominal flank muscle; with all other carcasses by a fresh cut into the back muscle or leg. At this point of time the meat temperature should be between 0°C and 7°C at the centre of this muscle. Meat colours may be codified as:

1. pinkish grey
2. light pink
3. pink
4. light red
5. red
6. dark red

(c) Colour of fat tissue

To determine the- colour of the fat tissue the meat temperature at the centre of the muscle should not exceed +7 C.

Fat tissue colours may be codified as:

1. white or ivory
2. creamy

3. yellow

VI. Practical Application of the System

The results of the description of the carcass may be presented on the following card:

DESCRIPTIVE CARD FOR CARCASSES OF BOVINE SPECIES						
	<u>kg</u>	/ .				
Commercial (invoice) weight.....	1bs					
Category		1	2	3	4	
Maturity		1	2	3	4	5 6
Conformation		1	2	3	4	5
Fat tissue						
External fat		1	2	3	4	5
Kidney and pelvic fat		1	2	3	4	5
Marbling		1	2	3	4	5
Colour of meat		1	2	3	4	5 6
(For maturity groups 3-6 indicate the place on the carcass where the colour Was judged).....						
Colour of fat tissues		back muscle / leg				
		1	2	3		

PART B  
DESCRIPTION OF PORCINE CARCASSES

N.B. Arabic numerals are used for the codification.

I. Definition of the Porcine Carcase

The whole body of a slaughtered animal, either intact or split lengthwise in the approximate medial line of the vertebral column without tongue, bristles, claws and genitals, after bleeding and evisceration.

Note: If the dressing method requires the removal of the head or the feet, the head is separated from the carcase between the occipital bone (os occipitale) and the first cervical vertebra (atlas), the forefeet are separated between carpus and metacarpus, the hindfeet between tarsus and metatarsus.

If the codified parts are removed from the carcase this may be indicated by the Code variation in Appendix IV.

Commercial (invoice) weight : .....  $\frac{\text{kg}}{1\text{bs}}$  /.

II. Categories of Carcasses

Porcine carcase may be divided into five categories:

1. YOUNG PIGS : Carcasses of castrated and uncastrated males and of female animals whose maximum weight does not exceed 30 kg (dead weight).
2. FIGS : Carcasses of male castrated animals and of female animals not used for breeding purposes, exceeding 30 kg (dead weight).
3. SOWS : Carcasses of female animals used for breeding purposes.
4. STAGS : Carcasses of late castrated male animals.
5. BOARS : Carcasses of uncastrated male animals exceeding 30 kg (dead weight).

III. Quantity Criteria

The following criteria may be used:

(a) Weight of the two half-carcasses

The weight of carcasses should be stated as commercial (invoice) weight in either the metric ("Système international" units) or avoirdupois or both systems of measurement as required by the country in which the carcasses are sold.

(b) Back fat thickness

The back fat thickness including the skin should be measured on the warm carcase along the medial splitting line at:

- (a) the level of the last thoracic vertebra; and
- (b) between the last lumbar vertebra and the first sacral vertebra.

The back fat thickness taken into consideration should be the average of the values found at the two points of measurement above and should be calculated using the values obtained at both points of measurement, as

$$\frac{a+b}{2} = \text{average back fat thickness}$$

The back fat thickness may be indicated according to the following code:

1. less than 10 mm
2. 10 to less than 15 mm
3. 15 to less than 20 mm
4. 20 to less than 25 mm
5. 25 to less than 30 mm
6. 30 to less than 35 mm
7. 35 to less than 40 mm
8. 40 to less than 45 mm
9. 45 to less than 50 mm
10. more than 50 mm

In the case of whole carcasses the optical probe should be used to measure the back fat. It should be inserted at right angles to the skin at two points 4.5 cm and 8 cm measured laterally from the centre line of the back at the level of the last thoracic vertebra.

(c) Degree of muscling of the legs

The degree of muscling in the hind leg is closely correlated with the degree of muscling of the carcass as a whole. If an identification system is applied over a wide area, it is, therefore advisable to evaluate the degree of muscling of the leg:

1. thin
2. slightly thin
3. moderately thick
4. thick
5. very thick

As a supplementary means of evaluation illustration of hind legs corresponding to the proposed five types are presented in Fig. 3. Hind legs with a high degree of muscling will generally be wide, large and deep; the leg with medium muscling will not generally be so wide.

IV. Factors for Describing the Characteristics of the Tissue

Where buyer and seller agree the following provisions may be applied and temperatures may be specified according to the conditions under which assessment will be done. The time for assessing the characteristics of the tissues and colour of meat and fat after slaughter may be agreed between the buyer and the seller. Meat temperature at the centre should be between 0° and 7°C. If this temperature is not attained the temperature and the time after slaughter should be indicated. Temperature should be measured at least twice by means of a stab thermometer.

The meat characteristic may be assessed by slicing a thin layer of meat from the adductor muscle.

Fat tissue characteristics may be assessed at the point of measurement of the back fat thickness.

The following factors may be codified:

- |                          |   |
|--------------------------|---|
| (a) Colour of meat       | (b) Consistency and moisture content        |
| 1 pale                   | 1 moist and soft                            |
| 2 pink                   | 2 slightly moist (normal)                   |
| 3 light red              | 3 dry and firm                              |
| 4 red                    |   |
| (c) Colour of fat tissue | (d) <u>Consistency of fat tissues</u> (back |
| 1 white                  | 1 soft                                      |
| 2 creamy                 | 2 medium                                    |
|                          | 3 firm                                      |

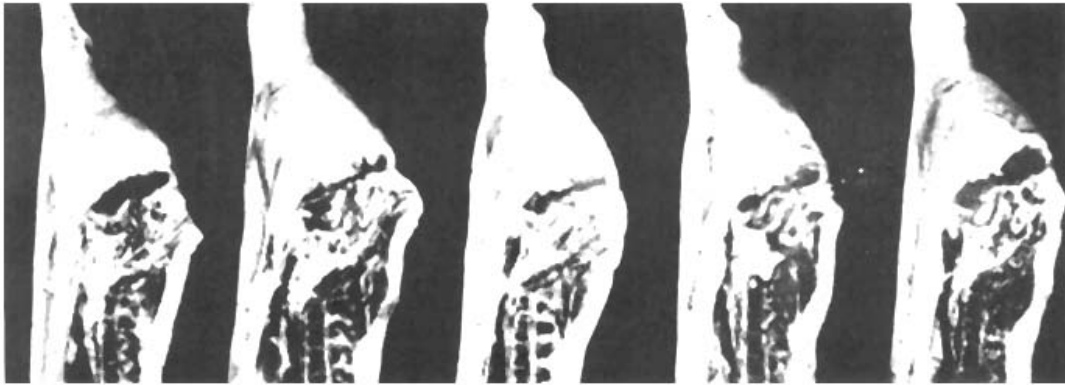


FIGURE 3: Leg shapes illustrating meat content in porcine carcasses



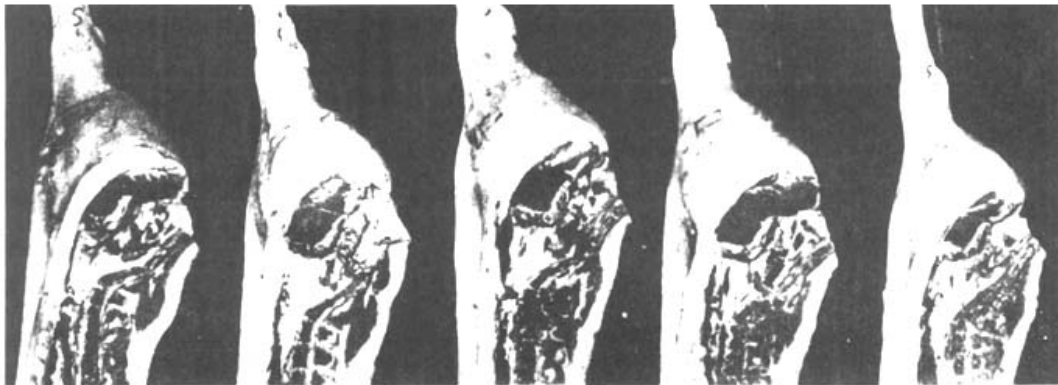
Trax-No 15 14 13 12 11

Low percentage of meat



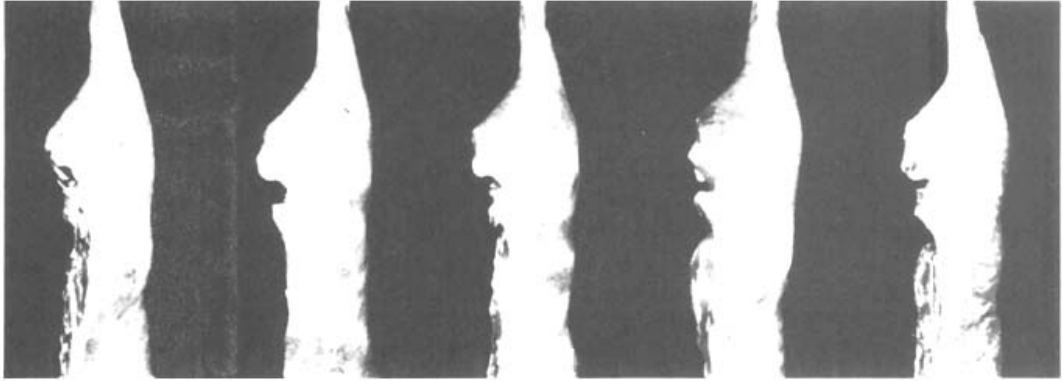
Trax-No 10 9

Average percentage of meat



Trax-No 5 4 3 2 1

High percentage of meat



15

16

13

12

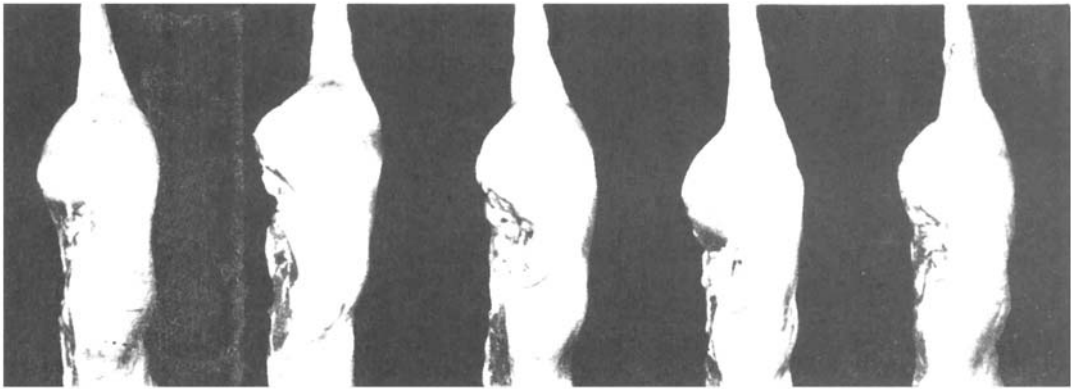
11



1

7

6



5

4

3

2

1

V. Practical Application of the System

The results of the description of the carcasses may be presented on the following card:

DESCRIPTIVE CARD FOR PORCINE CARCASSES										
Commercial (invoice) weight.....	kg <hr style="width: 50%; margin: 0 auto;"/> 1bs	/ .								
Category	1	2	3	4	5					
Back fat thickness	1	2	3	4	5	6	7	8	9	10
Degree of muscling of hind leg	1	2	3	4	5					
Colour of meat	1	2	3	4						
Consistency and moisture content of meat	1	2								
Colour of fat tissue										
Fat tissue consistency	1	2	3							

PROPOSED DRAFT CODIFICATION OF CARCASSES OF THE SPECIES OVIS

(returned to Step 3 of the Codex Alimentarius Procedure for  
a second round of Government Comments)

The following characteristics of carcasses may be codified:

I. Category

II. Weight range

I Categories of Carcasses

1. Milk lamb      Carcasses of lambs which have been fed exclusively with milk. Milk lambs may belong only to one of the first two weight ranges, i.e. with a maximum weight of 13.0 kg (28.7 lb).
2. Lamb            Carcasses of lamb up to one year.
  - a                  Carcasses of lamb up to six (6) months; and
  - b                  Carcasses of lamb from six (6) months to one (I) year
3. young sheep    Carcasses of female sheep not used for breeding purposes and of male castrated sheep, between the ages of 1 and 2 years.
4. Sheep            Carcasses of female sheep not used for breeding purposes and of male castrated sheep, older than 2 years.
5. Ewes             Carcasses of female sheep which have been used for breeding purposes
6. Rams             Carcasses of non-castrated male sheep which have developed ram characteristics and carcasses of castrated sheep which still retain secondary male characteristics.

Note; Where the age classification of the animal is not obvious the age determination may be made by the national authority concerned after reference to dentition, or in the case of Category 2 carcasses, by establishing that the carcasses had the typical 'break joint' configuration on the foreshank.

subdivision to be reviewed again (see para 52 of ALINORM 72/17).

## II Weight Ranges

The commercial (invoice) weight ranges of carcasses should be as follows:

### 1. LAMB

	<u>kg</u>	<u>(lb)</u>		<u>kg</u>	<u>(lb)</u>
			not over	8.5	(18.8)
Over	8.5	(18.8)	but not over	13.0	(28.7)
"	13.0	(28.7)	" " "	16.5	(36.4)
"	16.5	(36.4)	" " "	19.0	(41.9)
"	19.0	(41.9)	" " "	22.5	(49.6)
"	22.5	(49.6)	—	—	—

### 2. YOUNG SHEEP

	<u>kg</u>	<u>(lb)</u>		<u>kg</u>	<u>(lb)</u>
	—	—	not over	22	(48.5)
Over	22	(48.5)	but not over	25.5	(56.3)
"	25.5	(56.3)	—	—	—

### 3. SHEEP, EWES AND RAMS

	<u>kg</u>	<u>(lb)</u>		<u>kg</u>	<u>(lb)</u>
	—	—	not over	22	(48.5)
Over	22	(48.5)	but not over	25.5	(56.3)
	25.5	(56.3)	" " "	29	(64.0)
	29	(64.0)	" " "	32.5	(71.7)
	32.5	(71.7)	" " "	36	(79.5)
	36	(79.5)	—	—	—

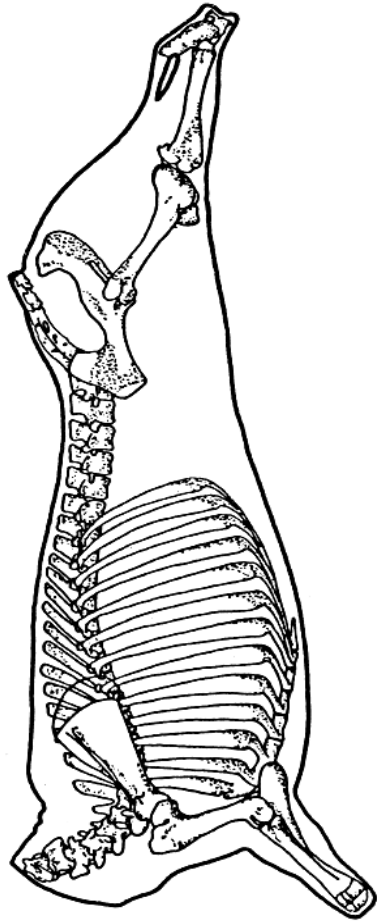
The weights in pounds are conversion values based on the weight categories in kilogrammes as used in international trade. A weight difference of 0.25 kg or less should be rounded off to the nearest complete kg or half kg below. A weight difference in excess of 0.25 kg would be rounded off to the nearest complete or half kg above.

ALINORM 72/17  
APPENDIX IV

PROPOSED DRAFT DESCRIPTIONS OF CUTTING METHODS OF COMMERCIAL  
UNITS OF CARCASES, HALVES AND QUARTERS IN INTERNATIONAL TRADE

(Originally - prior to revision - document CODEX/MEAT/SC I/69/I)

Advanced to Step 8 of the Procedure for the  
Elaboration of Codes of Practice



Meat Species: I BEEP

Definition: Carcase

The whole body of a slaughtered animal, either intact or split length-wise in the approximate medial line of the vertebral column, after bleeding, skinning and evisceration, and removal of head, genitals and udders of female animals that have calved. The head is separated from the carcass between the occipital bone (Os occipitale) and the first cervical vertebra (atlas), the forefeet are separated between carpus and metacarpus and the hindfeet between tarsus and metatarsus.

Note: If the dressing requires the removal of the tail it is separated so as to leave not more than two occygeal vertebrae (vert. caudalis) in the carcass

Meat Species : I BEEF

Commercial Unit : Carcase 1

I/1.1 The whole carcase according to the definition of Meat Species BEEF

Variation of the Commercial Unit :

I/1.2 less kidneys

I/1.3 less kidneys, kidney and pelvic fat

I/1.4 less kidneys, kidney' and pelvic fat and muscle portion of the diaphragm

I/1.5 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm and tail

I/1.6 less kidneys and muscle portion of the diaphragm

I/1.7 less kidneys and toil

I/1.8 less kidneys, kidney and pelvic fat and tail

I/1.9 less muscle portion of the diaphragm

I/1.10 less muscle portion of the diaphragm and tail

I/1.11 less tail

I/1.12 less kidneys and kidney fat

I/1.13 less kidneys, kidney fat and muscle portion of the diaphragm

I/1.14 less kidneys, kidney fat, muscle portion of the diaphragm and tail



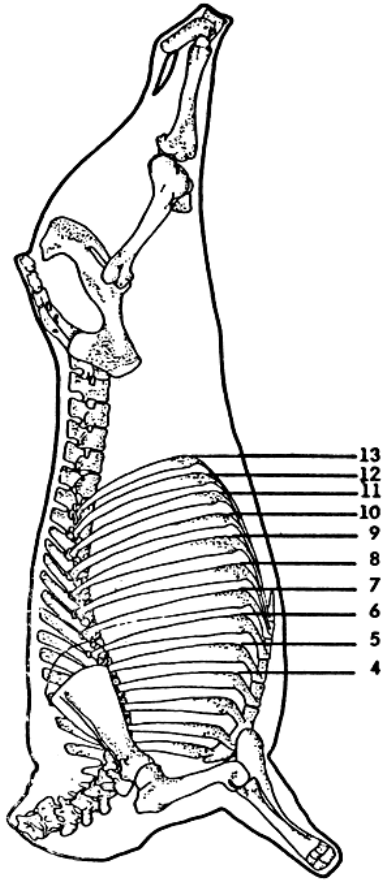
Meat Species : I BEEF

Commercial Unit : side 2

I/2.1 Carcase, split lengthwise in. the approximate medial line of the vertebral column, less spinal cord.

Variation of the Commercial Unit

- I/2.2 less kidney
- I/2.3 less kidney, kidney and pelvic fat
- I/2.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm
- I/2.5 less kidney, kidney and pelvic fat, muscle portion of the diaphragm and tail
- I/2.6 less kidney and muscle portion of the diaphragm
- I/2.7 less kidney and tail
- I/2.8 less kidney, kidney and pelvic fat and tail
- I/2.9 less muscle portion of the diaphragm
- I/2.10 less muscle portion of the diaphragm and tail
- I/2.11 less tail
- I/2.12 less pillar, but with peripheral muscle portion of the diaphragm
- I/2.13 less kidney and kidney fat
- I/2.14 less kidney, kidney fat and muscle portion of the diaphragm
- I/2.15 less kidney, kidney fat, muscle portion of the diaphragm and tail



Meat Species : I BEEF

Commercial Unit : Forequarter 3

The drawing shows the variation of the dressing for Commercial Unit 3 - Forequarter.

The figures indicate the ribs that remain if the respective manner of dressing is applied ; they are added as the lost figure to the respective Code Number

Example : I/3.1.9

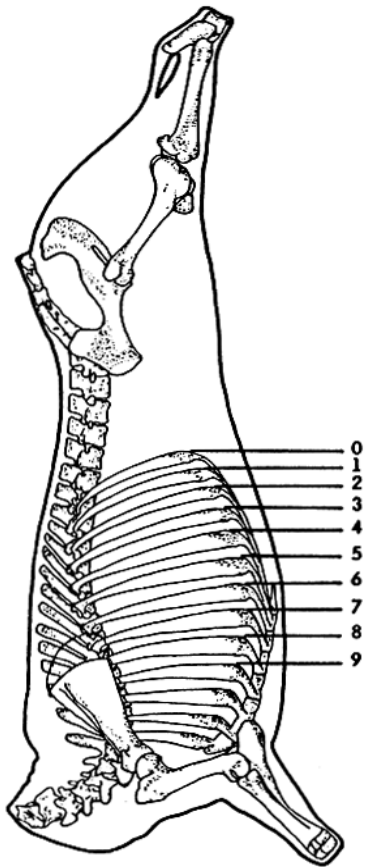
Meat Species : I BEEF

Commercial Unit : Forequarter 3

I/3.1 Anterior (cranial) part of the side, less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit

I/3.2 less muscle portion of the diaphragm



Meat Species : I BEEF

Commercial Unit : Hindquarter 4

The drawing shows the variation of the dressing for Commercial Unit 4 - Hindquarter.

The figures indicate the ribs that remain if the respective manner of dressing is applied ; they are added as the last figure to the respective Code Number.

Example: I/4.1.9

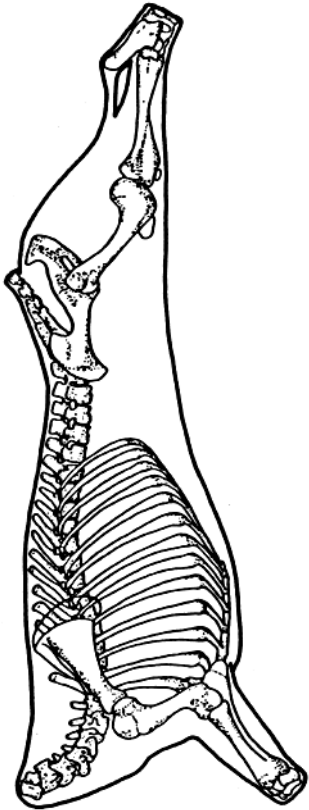
Meat Species : I BEEF

Commercial Unit : Hindquarter 4

1/4,1 Posterior (caudal) part of the side less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit:

- 1/4.2 less kidney
- 1/4.3 less kidney and pelvic fat
- 1/4.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm
- 1/4.5 less kidney, kidney and pelvic fat, muscle portion of the diaphragm and tail
- 1/4.6 less kidney and muscle portion of the diaphragm
- 1/4.7 less kidney and tail
- 1/4.8 less kidney, kidney and pelvic fat and tail
- 1/4.9 less muscle portion of the diaphragm
- 1/4.10 less muscle portion of the diaphragm and tail
- 1/4.11 less tail
- 1/4.12 less kidney and kidney fat
- 1/4.13 less kidney, kidney fat and muscle portion of the diaphragm
- 1/4.14 less kidney, kidney fat, muscle portion of the diaphragm and tail



## Meat Species: II VEAL

### Definition: Carcase

The whole body of a slaughtered animal, either intact or split lengthwise in the approximate medial line of the vertebral column, after bleeding, skinning and evisceration, and removal of head and genitals. The head is separated from the carcass between occipital bone (Cs occipitale) and the first cervical vertebra (atlas), the forefeet are separated between carpus and metacarpus and the hindfeet between tarsus and metatarsus.

Note: If the dressing requires the removal of the tail it is separated so as to leave not more than two occygeal vertebrae (vert. caudalis) in the carcass

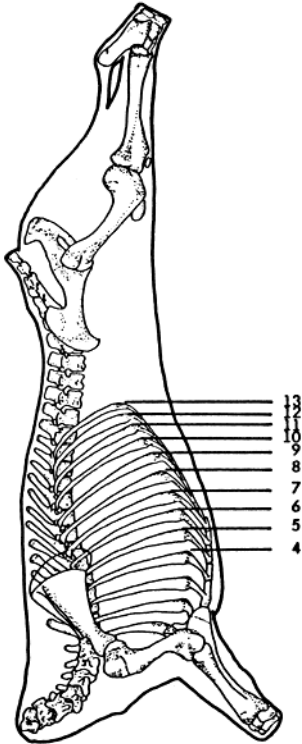
Meat Species : II VEAL

Commercial Unit : Carcase

II/1.1 The whole carcase according to the definition of Meat Species VEAL

Variation of the Commercial Unit :

- II/1.2 less kidneys
- II/1.3 less kidneys, kidney and pelvic fat
- II/1.4 less kidneys, kidney and pelvic fat of muscle portion of the diaphragm
- II/1.5 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm and thymus gland
- II/1.6 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm, thymus gland and tail
- II/1.7 less kidneys and muscle portion of the diaphragm
- II/1.8 less kidneys, muscle portion of the diaphragm and thymus gland
- II/1.9 less kidneys, muscle portion of the diaphragm, thymus gland and tail
- II/1.10 less kidneys and tail
- II/1.11 less kidneys, thymus gland and tail
- II/1.12 less kidneys and thymus gland
- II/1.13 less muscle portion of the diaphragm
- II/1.14 less muscle portion of the diaphragm and thymus gland
- II/1.15 less muscle portion of the diaphragm, thymus gland and tail
- II/1.16 less muscle portion of the diaphragm and tail
- II/1.17 less thymus gland
- II/1.18 less thymus gland and tail
- II/1.19 less tail
- II/1.20 less kidneys, kidney and pelvic fat and thymus gland
- II/1.21 less kidneys, kidney and pelvic fat, thymus gland and tail
- II/1.22 less kidneys, kidney and pelvic fat and tail
- II/1.23 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm and tail



Meat Species : II VEAL

Commercial Units : Forehalf 3

Forequarter 4

The drawing shows the variation of the dressing for Commercial Units 3 and 4 - Forehalf and Forequarter

The figures indicate the ribs that remain if the respective manner of/dressing is applied ; They are added as the last figure to the respective Code Number.

Example : II/3.1.9



Meat Species : II VEAL

Commercial Unit : Forehalf 3

II/3.1 Whole, anterior (cranial) part of the carcass, separated along the ribs at right angles. to the vertebral column

Variation of the Commercial Unit

II/3.2 less thymus gland

II/3.3 less Muscle portion of the diaphragm

II/3.4 less thymus gland and Muscle portion of the diaphragm

Meat Species : II VEAL

Commercial Unit : Forequarter 4

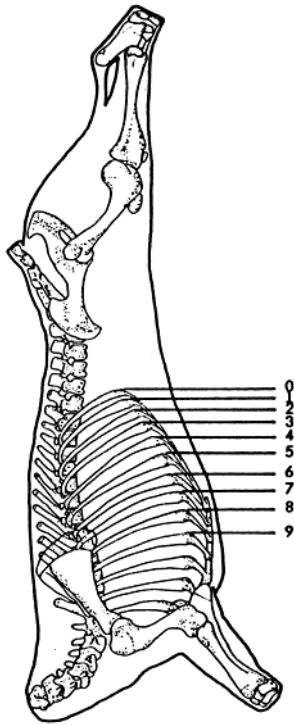
II/4.1 Anterior (cranial) part of the side, less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit

II/4.2 less thymus gland

II/4.3 less muscle portion of the diaphragm

II/4.4 less thymus gland and muscle portion of the diaphragm



Meat Species : II VEAL

Commercial Units: Hindhalf 5

Hindquarter 6

The drawing shows the variation of the dressing for Commercial Units 5 and 6 - Hindhalf and Hindquarter

The figures indicate the ribs that remain if the respective manner of dressing is applied ; they are added as the last figure to the respective Code Number.

Example : II/5.3.7

Meat Species : II VEAL

Commercial Unit : Hindhalf 5

II/5.1 Whole, posterior (caudal) part of the carcass, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit

II/5.2 less kidneys

II/5.3 less kidneys and kidney and pelvic fat

II/5.4 less kidneys, kidney and pelvic fat and muscle portion of the diaphragm

H/5.5 less kidneys, kidney and pelvic fat, muscle portion of the diaphragm and tail

H/5.6 less kidneys and muscle portion of the diaphragm

H/5.7 less kidneys and tail

II/5.8 less kidneys, muscle portion of the diaphragm and tail

H/5.9 less kidneys, kidney and pelvic fat and tail

II/5.10 less muscle portion of the diaphragm

II/5.11 less muscle portion of the diaphragm and tail

II/5.12 less tail

Meat Species : II VEAL

Commercial Unit : Hindquarter 6

II/6.1 Posterior (caudal) port of the side less spinal cord, separated along the ribs at right angles to the vertebral column

Variation of the Commercial Unit

I1/6.2 less kidney

II/6.3 less kidney and kidney and pelvic fat

II/6.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm

II/6.5 less kidney, kidney and pelvic fat, muscle portion of the diaphragm and tail

II/6.6 less kidney and muscle portion of the diaphragm

II/6.7 less kidney and tail

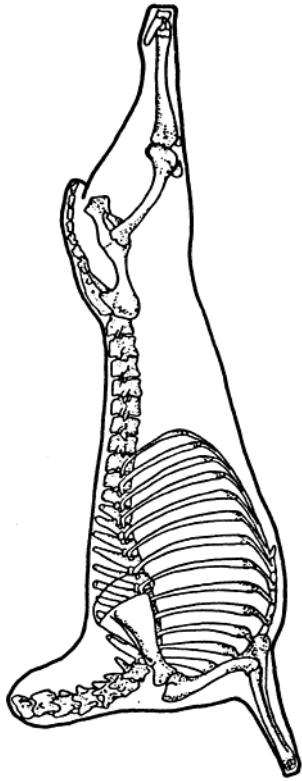
II/6.8 less kidney, muscle portion of the diaphragm and tail

II/6.9 less kidney, kidney and pelvic fat and tail

II/6.10 less muscle portion of the diaphragm

II/6.11 less muscle portion of the diaphragm and tail

II/6.12 less tail



Meat Species : III LAMB and MUTTON

Definition : Carcase

The whole body of a slaughtered animal after bleeding, skinning and evisceration, removal of hood, feet, tail, genitals of males and udders of females that have lambed. The head is separated from the carcass\* between the occipital bone (Os occipitale) and the first cervical vertebra (atlas), the forefeet are separated between carpus and metacarpus and the hindfeet between tarsus and metatarsus. Not more than 6 occygeal vertebrae (vert. caudalis) remain in the carcass.

\* For milk lambs the head may remain attached to the carcass

Meat Specie : III LAMB and MUTTON

Commercial Unit : Carcase 1

III/1.1 The whole carcase according to the definition for Meat Species Lamb and Mutton

Variation of the Commercial Unit :

III/1.2 less kidneys

III/1.3 less kidneys, kidney and pelvic fat

III/1.4 less kidneys, kidney and pelvic fat und muscle portion of the diaphragm

III/1.5 less Muscle portion of the diaphragm

III/1.6 less kidneys and (muscle portion of the diaphragm

Meat Species : III LAMB and MUTTON

Commercial Unit : side 2

III/2.1 Medial (along the vertebral column) separated carcass less spinal cord.

Variation of the Commercial Unit :

III/2.2 less kidney

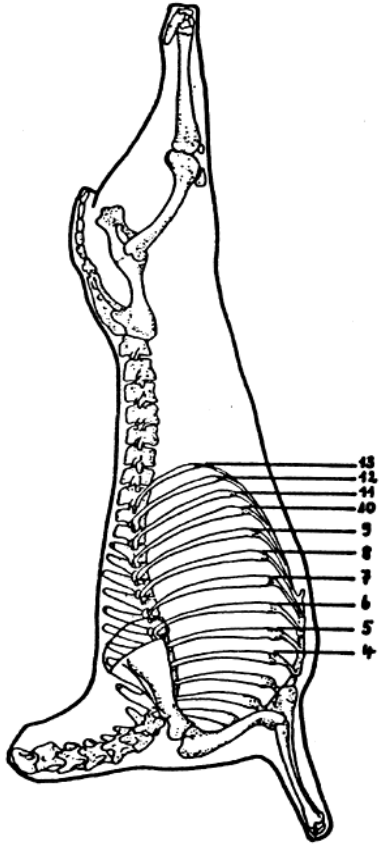
III/2.3 less kidney, kidney and pelvic fat

III/2.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm

III/2.5 less muscle portion of the diaphragm

III/2.6 less kidney and muscle portion of the diaphragm





Meat Species : III LAMB and MUTTON

Commercial Units : Forehalf 3

Forequarter 4

The drawing shows the variation of the dressing for Commercial Units 3 and 4 - Forehalf and Forequarter

The figures indicate the ribs that remain if this manner of dressing is applied ; they are added as the lost figure to the respective Code: Number

Example : III/3.1.7

Meat Specie : III LAMB and MUTTON

Commercial Unit : Forehalf 3

III/3.1 Whole, anterior (cranial) port of the carcase, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

III/3.2 less muscle portion of the diaphragm

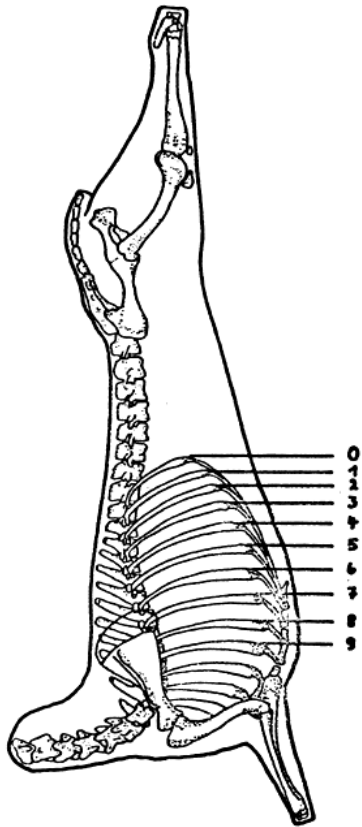
Meat Species : III LAMB and MUTTON

Commercial Unit : Forequarter 4

III/4.1 Anterior (cranial) part of the carcass half less spinal cord, separated along the ribs at right angles to the vertebral column

Variation of the Commercial Unit :

III/4.2 less muscle portion of the diaphragm



Meat Species : III LAMB and MUTTON

Commercial Units : Hindhalf 5

Hindquarter 6

The drawing shows the variation of the dressing for Commercial Units 5 and 6 - Hindhalf and Hindquarter.

The figures indicate the ribs that remain if the respective manner of dressing is applied ; they *are* added as the lost figure to the respective Code Number.

Example : III/5,3.7

Meat Species : III LAMB and MUTTON

Commercial Unit : Hindhalf 5

III/5.1 Whole, posterior (caudal) part of the) carcass, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit :

III/5.2 less kidneys

III/5.3 less kidneys, kidney and pelvic fat

III/5.4 less kidneys, kidney and pelvic fat and muscle portion of the diaphragm

III/5.5 less kidneys and Muscle portion of the diaphragm

111/5.6 less muscle portion of the diaphragm

Meat Species : III LAMB and MUTTON

Commercial Unit : Hindquarter 6

III/6.1 Posterior (caudal) part of the side less spinal cord, separated along the ribs at right angles to the vertebral column.

Variation of the Commercial Unit

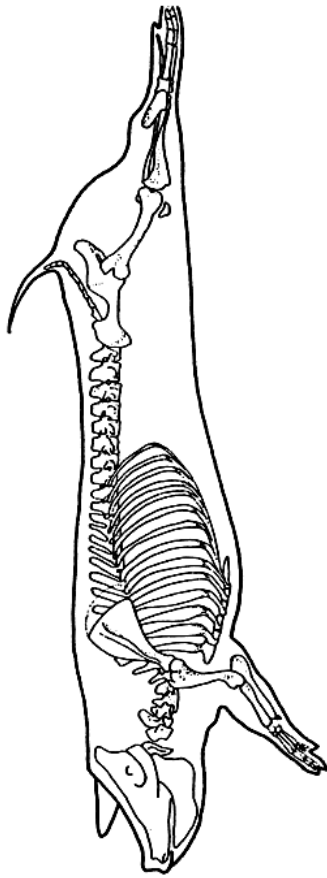
III/6.2 less kidney

III/6.3 less kidney, kidney and pelvic fat

III/6.4 less kidney, kidney and pelvic fat and muscle portion of the diaphragm

III/6.5 less kidney and muscle portion of the diaphragm

III/6.6 less muscle portion of the diaphragm



Meat Species: IV PORK

Definition: Carcase

The whole body of a slaughtered animal either intact or split lengthwise in the approximate medial line of the vertebral column, without tongue, bristles, claws and genitals, after bleeding and evisceration

Note: If the dressing requires the removal of the head or the feet, the head is separated from the carcase between the occipital bone (*Os occipitale*) and the first cervical vertebra (*atlas*), the forefeet are separated between carpus and metacarpus, the hindfeet between tarsus and metatarsus

Meat Species : IV PORK

Commercial Unit : Carcass 1

IV/1.1 The whole carcass according to the definition for Meat Species PORK

Variations of the Commercial Unit :

- IV/1.2 less head
- IV/1.3 less head, flare fat and kidneys
- IV/1.4 less head, flare fat, kidneys and forefeet
- IV/1.5 less head, flare fat, kidneys, forefeet and tail
- IV/1.6 less head, flare fat, kidneys, forefeet, tail, but with jowl
- IV/1.7 less head, flare fat, kidneys and tail
- IV/1.8 less head, flare fat, kidneys and forefeet, but with jowl
- IV/1.9 less head and kidneys
- IV/1.10 less head, kidneys and forefeet
- IV/1.11 less head, kidneys and tail
- IV/1.12 less head, kidneys, forefeet and tail
- IV/1.13 less head, kidneys, forefeet and tail, but with jowl
- IV/1.14 less head, kidneys, forefeet, but with jowl
- IV/1.15 less head and forefeet
- IV/1.16 less head, forefeet and tail
- IV/1.17 less head, forefeet and tail, but with jowl
- IV/1.18 less head and forefeet, but with jowl
- IV/1.19 less head and tail
- IV/1.20 less head and tail, but with jowl
- IV/1.21 less head, but with jowl
- IV/1.22 less flare fat and kidneys
- IV/1.23 less flare fat, kidneys and forefeet
- IV/1.24 less flare fat, kidneys, forefeet and tail
- IV/1.25 less flare fat, kidneys and tail
- IV/1.26 less kidneys



IV/I.27	less kidneys and forefeet
IV/I.28	less kidneys, forefeet and tail
IV/I.29	less kidneys and tail
IV/I.30	less forefeet
IV/I.31	less forefeet and tail
IV/I.32	less tail

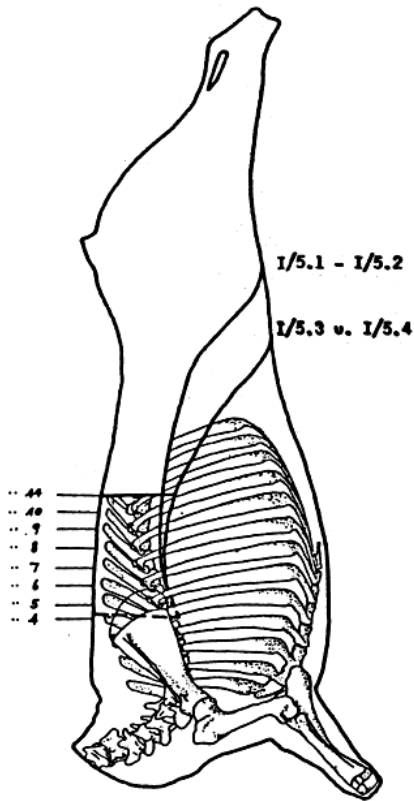
Meat Species : IV PORK

- IV/2.1 Medial (along the vertebral column and head) separated carcass less spinal cord and brain  
Variation of the Commercial Unit :
- IV.2.2 less head
- IV/2.3 less head, flare fat and kidney
- IV/2.4 less head, flare fat, kidney and forefeet
- IV/2.5 less head, flare fat, kidney, forefeet and tail
- IV/2.6 less head, flare fat, kidney, forefeet, tail, but with jowl
- IV/2.7 less head, flare fat, kidney and tail
- IV/2.8 less head, flare fat, kidney and forefeet, but with Jowl
- IV/2.9 less head and kidney
- IV/2.10 less head, kidney and forefeet
- IV/2.11 less head, kidney and tail
- IV/2.12 less head, kidney, forefeet and tail
- IV/2.13 less head, kidney, forefeet and tail, but with jowl
- IV/2.14 less head, kidney, forefeet, but with jowl
- IV/2.15 less head and forefeet
- IV/2.16 less head, forefeet and tail
- IV/2.17 less head, forefeet and tail, but with jowl
- IV/2.18 less head and forefeet, but with jowl
- IV/2.19 less head and tail
- IV/2.20 less head and tail, but with jowl
- IV/2.21 less head, but with jowl
- IV/2.22 less head, forefeet, hindfeet, tail and diaphragm
- IV/2.23 less head, skin, forefeet, hindfeet, tail and diaphragm
- IV/2.24 less flare fat and kidney
- IV/2.25 less flare fat, kidney and forefeet

IV/2.26	less flare fat, kidney, forefeet and tail
IV/2.27	less flare fat, kidney and tail
TV/2.28	less kidney
IV/2.29	less kidney and forefeet
IV/2.30	less kidney, forefeet and tail
IV/2.31	less kidney and tail
IV/2.32	less forefeet
IV/2.33	less forefeet and tail
IV/2.34	less tail

PROPOSED DRAFT DESCRIPTIONS OF CUTTING METHODS OF COMMERCIAL UNITS  
OF CARCASSES MOVING IN INTERNATIONAL TRADE  
PISTOL CUTS - BEEF, VEAL, LAMB AND MUTTON, PORK

Advanced to Step 5 of the Procedure for the  
Elaboration of Codes of Practice



Meat Species : I BEEF Commercial Unit : Forequarter with flank 5

1/5.1 Anterior (cranial) part of the side less spinal cord, separated by the dorsal muscle portion (M.long.dorsi) at right angles to the vertebral column.-The flank is left at the fore- quarter.\*

Variation of the Commercial Unit

1/5.2 less muscle portion of the diaphragm

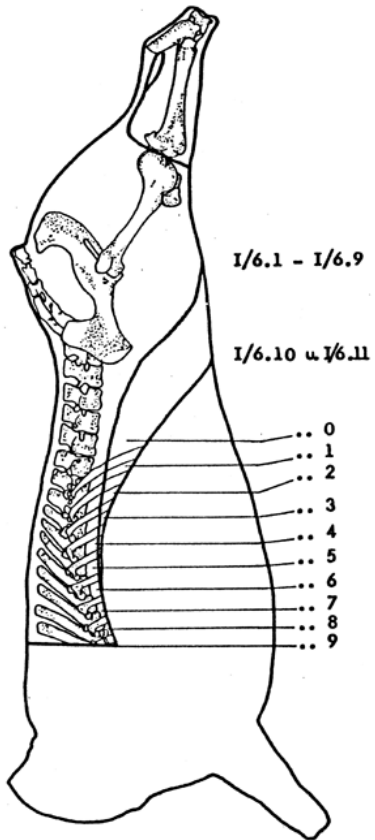
1/5.3 less dorsal port of the flank

1/5.4 less dorsal part of the flank and muscle portion of the diaphragm

The number of the thoracic vertebrae remaining at the forequarter with flank is indicated by the figure after the second point.

\*) The line of incision at the ventral parts should be a matter for settlement between buyer and seller.

Example: 1/5-3.6



Meat Species : I BEEF

Commercial Unit : Pistol 6

I/6.1 Posterior (caudal) part of the side less spinal cord, separated by the dorsal muscle portion (M.long.dorsi) at right angles to the vertebral column. The flank is removed. \*

Variation of the Commercial Unit

I/6.2 less kidney

I/6.3 less kidney, kidney and pelvic fat

I/6.4 less kidney, kidney and pelvic fat and tail

I/6.5 less tail

I/6.6 less kidney and tail

I/6.7 less kidney and kidney- fat

I/6.8 less kidney, kidney fat and tail

I/6.9 less kidney, kidney fat, tail and hind shank

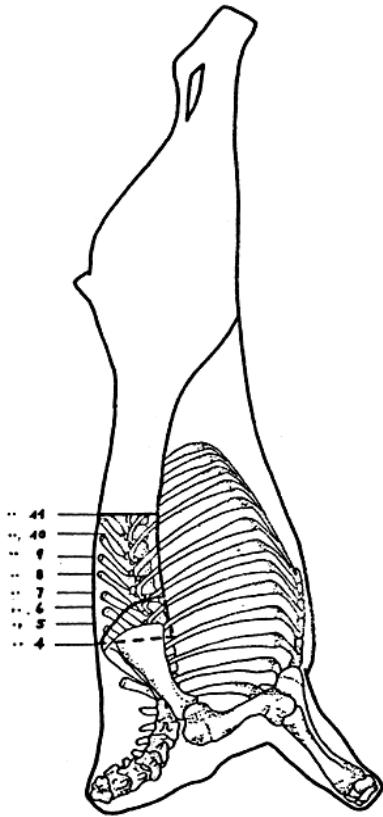
I/6.10 less kidney, kidney fat, but with dorsal part of the flank

I/6.11 less kidney, kidney fat and tail, but with dorsal part of the flank

The number of the rib butts remaining in the pistol is indicated by the figure after the second point

\*) The line of incision at the ventral parts should be a matter for settlement between buyer and seller

Example: I/6.10.2



Meat Species : II VEAL Commercial Unit : Forehalf with brisket and flank 7

II/7.1 Undissected anterior (cranial) part of the carcass, separated by the dorsal muscle portion (M.long.dorsi) at right angles to the vertebral column. Brisket and flank are left in the forehalf on both sides.

Variation of the Commercial Unit

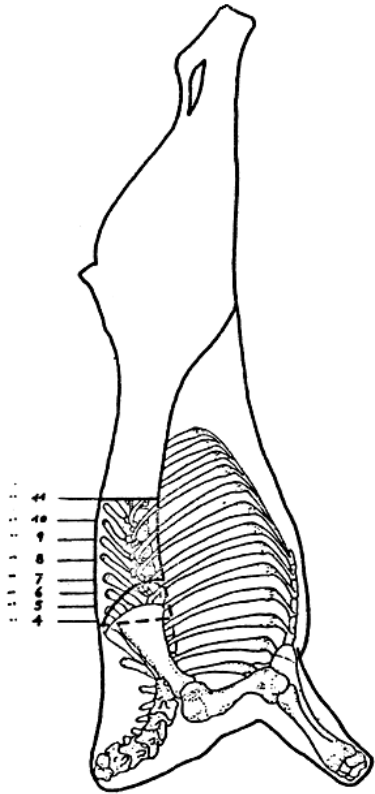
II/7.2 less muscle portion of the diaphragm

II/7.3 less thymus gland

II/7.4 less muscle portion of the diaphragm and thymus gland

The number of the thoracic vertebrae remaining at the forehalf is indicated by the figure after the second .point.

Example: II/7.4.3



Meat Species : II VEAL    Commercial Unit : Forequarter with brisket and flank 8

II/8.1 Anterior (cranial) part of the side less spinal cord, separated by the dorsal muscle portion (M.long.dorsi) at right angles to the vertebral column. Brisket and flank are left in the fore quarter.

Variation of the Commercial Unit

II/8.2 less muscle portion of the diaphragm

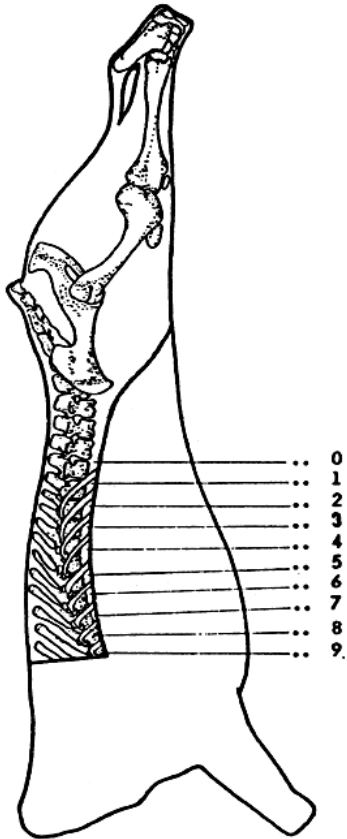
II/8.3 less thymus gland

II/8.4 less muscle portion of the diaphragm and thymus gland

The number of the thoracic vertebrae remaining at the fore- quarter with brisket and flank is indicated by the figure after the second point.

Example : II/8.2.5





Meat Species : II VEAL Commercial Unit : Pistol undissected 9

II/9.1 Undissected, posterior (caudal) part of the carcass, separated by the dorsal muscle portion (M.long.dorsi) at right angles to the vertebral column. Brisket and flank are removed on both sides

Variation of the Commercial Unit

II/9.2 less kidneys

II/9.3 less kidneys, kidney and pelvic fat

II/9.4 less kidneys, kidney and pelvic fat and tail

II/9.5 less tail

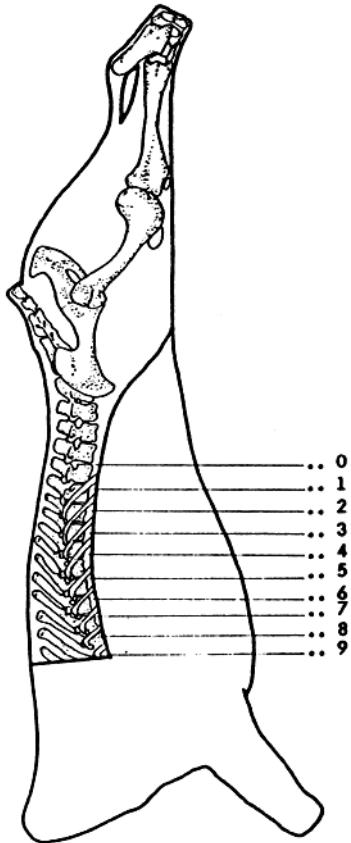
II/9.6 less kidneys and tail

II/9.7 less kidneys and kidney fat

II/9.8 less kidneys, kidney fat and tail

The number of the rib butts' remaining in the pistol is indicated by the figure after the second point.

Example : II/9.4.3



Meat Species : II VEAL

Commercial Unit : Pistol 10

II/10.1 Posterior (caudal) part of the side less spinal cord, separated by the dorsal muscle portion (M.long,dorsi) at right angles to the vertebral column. Brisket and flank are removed.

Variation of the Commercial Unit :

II/10.2 less kidney

II/10.3 less kidney, kidney and pelvic fat

II/10.4 less kidney, kidney and pelvic fat and tail

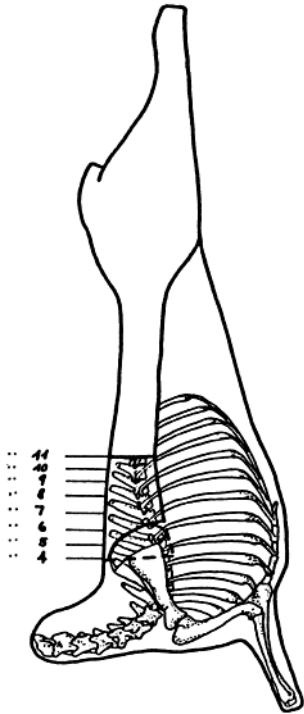
II/10.5 less tail

II/10.6 less kidney and tail

II/10.7 less kidney, kidney fat and tail

\*) The number of the rib butts remaining in the pistol is indicated by the figure after the second point.

Example : II/10.4.7



Meat Species : III Lamb and Mutton

Commercial Unit : Forehalf 7 with brisket and flank

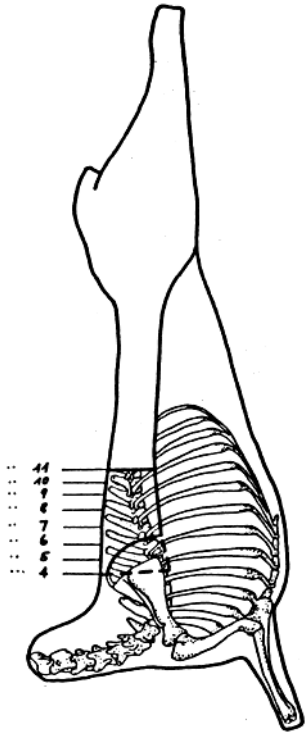
III/7.1 Undissected anterior ( cranial) part of the carcass, separated by the dorsal muscle portion (M.long.dorsi) at right angles to the vertebral column. Brisket and flank are left at the forehalf on both sides.

Variation of the Commercial Unit

III/7.2 less muscle portion of the diaphragm

The number of the thoracic vertebrae is indicated by the figure after the second point

Example : III/7.2.5



Meat Species : III Lamb and Mutton

Commercial Unit : Forequarter 8 with brisket and flank

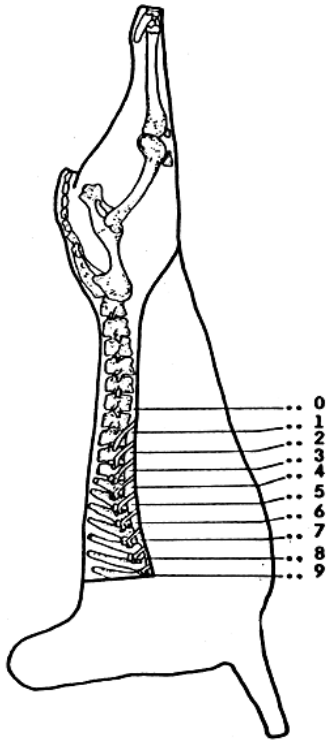
III/8.1 Anterior (cranial) part of the side, separated by the dorsal muscle portion (M.long.dorsi) at right angles to the vertebral column. Brisket and flank remain at the forequarter.

Variation of the Commercial Unit

III/8.2 less muscle portion of the diaphragm

The number of the remaining thoracic vertebrae is indicated by the figure after the second point.

Example : III/8.2.5



Meat Species : III Lamb and Mutton

Commercial Unit: Pistol undissected 9

III/9.1 Undissected posterior (caudal) part of the carcass, separated by the dorsal Muscle portion (M.long.dorsi) at right angles to the vertebral column Brisket and flank are removed on both sides.

Variation of the Commercial, Unit

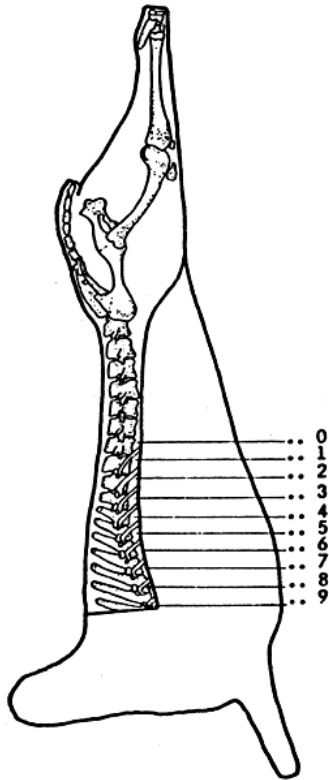
III/9.2 less kidneys

III/9.3 less kidneys, kidney and pelvic fat

III/9.4 less kidneys and kidney fat

The number of the rib butts remaining in the pistol is indicated by the figure after the second point

Example : III/9.2.2



Meat Species : III Lamb and Mutton

Commercial Unit : Pistol 10

III/10.1 Posterior (caudal) part of the side, separated by the dorsal muscle portion (M.long.dorsi) at right angles to the vertebral column. Brisket and flank are removed.

Variations of the Commercial Unit :

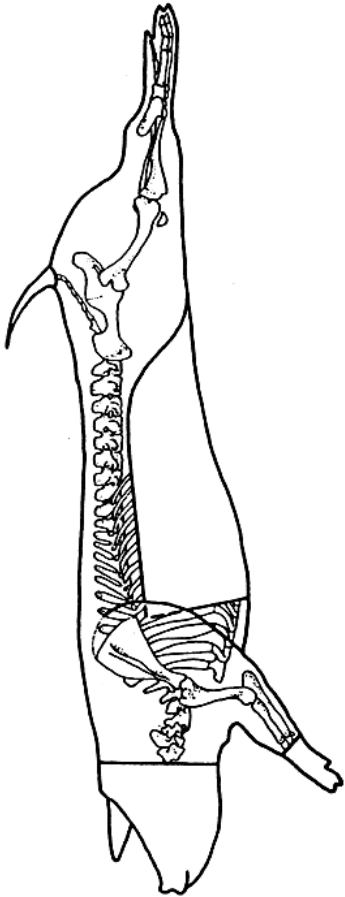
III/10.2 less kidney

III/10.3 less kidney, kidney and pelvic fat

III/10.4 less kidney and kidney fat

The number of the rib butts remaining in the pistol is indicated by the figure after the second point

Example : III/10.2.4



Meat Species: IV PORK

IV/3.1 Head, flare fat, kidney, tail, forefoot and belly are removed from the side. The cut by which the belly is removed runs cranially between the 4th and 5th rib at right angles to the vertebral column and caudally 8±cm from the centre of the vertebra, diagonally to the level of the hip joint.\*

Note: If back fat and rind are removed the transition points are sloped.

Variation of the Commercial Unit:

IV/3.2 less back fat and rind on loin and neck

IV/3.3 less fat, back fat and rind on ham, loin, shoulder and neck.

\*) The line of incision at the ventral parts should be. a matter for settlement between buyer and seller