



CD/K/620:2010
ICS 67.120.20

EAST AFRICAN STANDARD

Poultry — Glossary of terms

EAST AFRICAN COMMUNITY

Draft for comments only — Not to be cited as East African Standard

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to meet the above objectives, the EAC Partner States have enacted an East African Standardization, Quality Assurance, Metrology and Test Act, 2006 (EAC SQMT Act, 2006) to make provisions for ensuring standardization, quality assurance, metrology and testing of products produced or originating in a third country and traded in the Community in order to facilitate industrial development and trade as well as helping to protect the health and safety of society and the environment in the Community.

East African Standards are formulated in accordance with the procedures established by the East African Standards Committee. The East African Standards Committee is established under the provisions of Article 4 of the EAC SQMT Act, 2006. The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

Article 15(1) of the EAC SQMT Act, 2006 provides that "Within six months of the declaration of an East African Standard, the Partner States shall adopt, without deviation from the approved text of the standard, the East African Standard as a national standard and withdraw any existing national standard with similar scope and purpose".

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

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Introduction

Various terms relating to meat products and meat animals used in meat trade may, often connote different meaning to different parties and, therefore, may lead to avoidable disputes. Moreover, with the increased international trade in meat products, there is a need to precisely define various terms to facilitate their uniform interpretation.

In the preparation of this East African Standard, the following sources were consulted extensively:

IS 8539-1:1977(R2000), *Terminology of Meat Products and Meat Animals — Part 1: Poultry*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/vetdrugs/jsp/vetd_q-e.jsp

USDA Foreign Agricultural Service website: <http://www.mrlidatabase.com>

USDA Agricultural Marketing Service website: <http://www.ams.usda.gov/AMSv1.0/Standards>

European Union: http://ec.europa.eu/enterprise/sectors/pharmaceuticals/veterinary-use/maximum-residue-limits/index_en.htm

Assistance derived from these sources is hereby acknowledged.

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Poultry — Glossary of terms

1 Scope

This East African Standard covers definitions of terms relating to poultry and poultry meat.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

AOAC Official Method 931.06:1931, *Phosphorus (Total) (P_2O_5) in Eggs*

CAC/RCP 1, *Recommended international code of practice — General principles of food hygiene*

EAS 35, *Edible salt — Specification*

EAS 12, *Drinking (potable water) — Specification*

EAS 38, *Labelling of prepackaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

EAS 41, *Fruits, vegetables and derived products — Sampling and methods of test*

EAS 103, *Schedule for permitted food additives*

EAS 123, *Distilled water — Specification*

ISO 936, *Meat and meat products — Determination of total ash*

ISO 1736, *Dried milk and dried milk products — Determination of fat content — Gravimetric method (Reference method)*

ISO 1737, *Evaporated milk and sweetened condensed milk — Determination of fat content — Gravimetric method (Reference method)*

ISO 4831, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of coliforms — Most probable number technique*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 4833, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C*

ISO 5537, *Dried milk — Determination of moisture content (Reference method)*

ISO 5985, *Animal feeding stuffs — Determination of ash insoluble in hydrochloric acid*

ISO 6491, *Animal feeding stuffs — Determination of phosphorus content — Spectrometric method*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of *Salmonella* spp.*

ISO 8156, *Dried milk and dried milk products — Determination of insolubility index*

ISO 9390, *Water quality — Determination of borate — Spectrometric method using azomethine-H*

ISO 13730, *Meat and meat products — Determination of total phosphorus content — Spectrometric method*

ISO 21527-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 1: Colony count technique in products with water activity greater than 0.95*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95*

3 General

3.1

Fattening, Raising, Growing

The application of special methods of keeping and feeding to achieve optimum increase in mass and quality of meat.

NOTE Only poultry of this kind may be additionally marked as “fattened”. For ducks and geese, the term broiler may be used if the birds, because of special feeding, are ready for slaughter before the first feather maturity (3.6).

3.2

Slaughtering

The operation of stunning and killing of the poultry intended for human consumption and the subsequent bleeding of these birds.

3.3

Processing

The application of one or several of the processes like plucking (picking), removal of head, crop, oesophagus, wind pipe, feet, wing tips, skin and separation in parts, on the slaughtered animal.

3.4

Method of Preparation

3.4.1

Closed

Slaughtered poultry, completely plucked, with or without head and feet.

3.4.2

Drawn, Eviscerated

Slaughtered poultry, completely plucked, with intestines completely removed.

3.4.3

Ready-to-Cook

Slaughtered poultry, completely plucked and eviscerated, without head, crop, oesophagus, gall bladder, wind pipe, vent and sexual organs and tail glands removed.

NOTE Feet should be disjunct at the tarsal joint or removed immediately below the joint. Edible offals (giblets) as well as the neck should be hygienically wrapped and partly or wholly returned to the body cavity.

3.4.4

Ready-to-Grill

Same as 3.4.3, but without heart, liver, gizzard and with or without neck.

3.4.5

Ready-for-the-Spit

Same as 3.4.4, but with head, neck and feet.

3.5

State of Preservation

3.5.1

Fresh

From slaughter to the sale, the carcass not exposed to a temperature stiffening the carcass or its parts by freezing.

3.5.2**Deep Frozen**

Poultry frozen with an average speed of penetration of at least 10 mm per hour to a core temperature of at least -18°C. In transportation and storage, a temperature of -18°C should not be exceeded. In removal from the transport facility and in selling to the consumer, the possible temperature of the outer part of the poultry should not exceed -15°C.

NOTE Poultry which has lost the characteristics of deep frozen poultry does not regain this state of preservation when being deep-frozen again.

3.5.3**Frozen**

Poultry which has been partly or completely stiffened by freezing but not or no longer deep frozen.

3.5.4**Thawed**

Poultry which had been in the state of preservation as mentioned in 3.5.2 or 3.5.3 but no longer stiffened by freezing.

3.6**Categories**

The terms 'chicken, goose, duck, turkey, guinea fowl, quail' are collective terms applicable, unless otherwise specified, for both the sexes.

3.6.1**Broiler or Fryer**

A broiler or fryer is a young meat-type chicken (usually 6 to 8 weeks of age), of either sex, that is, tendermeated with soft pliable, smooth-textured skin and flexible breastbone cartilage.

3.6.2**Soup Chicken, Fowl, Stewing Chicken**

Chicken slaughtered after sex maturity. The breastbone cartilage is ossified.

3.6.3**Cock, Rooster**

Male chicken slaughtered after sex maturity. The breastbone cartilage is ossified.

3.6.4**Broiler Duckling**

young duck slaughtered before the first feather maturity. The cartilage is not ossified. The breastbone cartilage is flexible.

3.6.5**Young Duck**

Slaughtered after the first feather maturity. The breastbone cartilage is still flexible.

3.6.6**Duck, Mature Duck**

Duck whose cartilage and breastbone cartilage is ossified.

3.6.7**Broiler Goose**

Young goose ready for slaughter before the first feather maturity. The cartilage is not ossified. The breastbone cartilage is still flexible.

3.6.8**Young Goose**

Slaughtered after the first maturity. The breastbone cartilage is still flexible.

3.6.9**Goose, Mature Goose**

Goose whose cartilage and breastbone cartilage is ossified.

3.6.10

Young Turkey

Turkey whose cartilage is not ossified. The breastbone cartilage is still flexible.

3.6.11

Turkey, Mature, Breeder Turkey

Turkey whose cartilage and breastbone cartilage is ossified.

3.6.12

Young Guinea Fowl

Guinea fowl slaughtered before sex maturity. The breastbone cartilage is flexible.

3.6.13

Guinea Fowl

Guinea fowl slaughtered after sex maturity. The breastbone cartilage is ossified.

3.6.14

Broiler Quail

Young quail ready for slaughter at 5 to 6 weeks of age.

3.6.15

Quail, Mature, Breeder Quail

Quail whose cartilage and breast bone is ossified.

3.7

Poultry Parts

Poultry parts are halves and quarters, breasts, whole legs, thighs, drumsticks, necks, backs, tails, wings of the poultry types specified in 3.6.1 to 3.6.13. The following are subject to the grades mentioned in 3.2.

3.7.1

Halves

One half of the carcass split along the back, of the state of preparation described in 3.4.4.

3.7.2

Breast

Breast muscles situated on both sides of the breastbone with or without breastbone and the bones immediately beneath these muscles.

3.7.3

whole leg

whole leg between hip joint and tarsal joint with muscles and skin, separated at the joints

3.7.4

thigh

upper part of the leg between hip joint and the knee joint with muscles and skin, separated at the joints

3.7.5

drumstick

lower part of the leg between knee joint and tarsal joint with muscles and skin, separated at the joints

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